

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



VIGNA MONTE CERIANI



APPELLATION

Soave DOC

PRODUCTION AREA

Comune di Colognola ai Colli - Località Ceriani (Verona).

SOIL TYPE

Silty and clay soil with tufaceous and volcanic profiles.

HEIGHT OF VINEYARDS

220 m.

GRAPES

Garganega 100%.

AGE OF VINEYARDS

50 years.

VINE'S SYSTEM OF GROWTH

Pergola.

PLANT DENSITY

3.500 vines Ha.

YIELD

90 quintals Ha.

HARVEST AND WINEMAKING

In stainless steel tank at a controlled temperature. Harvest: by hand in bins. **Pressing:** soft with pneumatic tyre using nitrogen. **Fermentation:** alcoholic no malolactic, at low temperatures with selected yeasts. **Batonnage:** in inox with special mixers until April/May. **Stabilization:** physical and cold.

AGEING

In stainless steel at low temperatures for 6 months.

SENSORY CHARACTERISTICS

Color: straw yellow with greenish highlights.

Aroma: lemon, orange and grapefruit zest. Mineral notes such as flint, sulphurous and persistent.

Flavour: fresh and long lasting, mirrors the mineral notes of the nose, with well-defined aromas of white flowers and refreshing, mentholated herbs.

ALCOHOL

13 % Vol.

PAIRING

Cold appetizers, rice and vegetables first dishes, vegetables and mushrooms cream soups. Raw second dishes, freshwater and saltwater fish, with citrus and officinal aromas.

SERVING TEMPERATURE

10 °C - 12 °C.

AGING POTENTIAL

5 - 10 years.

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TÉLOS



SCAIA

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