



## TENUTA SANT'ANTONIO

San Briccio, Valpolicella, Verona

**Owners:** Castagnedi Brothers (Tiziano, Armando, Paolo and Massimo)

**Website:** [www.tenutasantantonio.it](http://www.tenutasantantonio.it)

**Winemaker:** Paolo Castagnedi

**Winery Profile:** Valpolicella and Soave are two of the most ubiquitous Italian DOC wines. The Castagnedis have turned them into something far beyond ordinary. They have also crafted superlative Amarone. In 1995, the four Castagnedi brothers, having tended their father Antonio's vineyards while growing up, decided to found their own venture with the goal of producing premium DOC wines. Tenuta Sant'Antonio has earned its reputation as a premium and progressive producer of Veneto DOC wines (Amarone, Valpolicella, Ripasso, Passito, Soave and Recioto della Valpolicella), as well as Chardonnay and Cabernet Sauvignon. Tenuta Sant'Antonio wines are made from 100% estate-grown fruit from its vineyards in Soave in the Val d'Illassi, and Monti Garbi, its 124-acre estate vineyard site in Valpolicella.

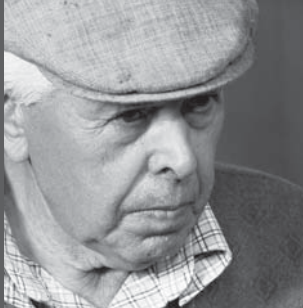
**Vineyards and Vinification:** The winery's hillside vineyards are at an average altitude of 1,000 feet. Vine density (Guyot trained at 7-8,000 vines per hectare), hand harvesting, and low yields provide exceptional quality fruit needing minimal "intervention" during winemaking.

The unique style characterizing Tenuta Sant'Antonio's wines begins with the soil. "A different soil, a different mentality," says Armando Castagnedi, referring to the Monti Garbi vineyards in Mezzane, in which grow the traditional grapes for Valpolicella, Amarone and Ripasso, as well as Cabernet Sauvignon. *Garbi* means "tasty, tart and acidic." The chunky, chalky Monti Garbi soil is more calcareous and alluvial than clay-like Valpolicella soil. The Castagnedi family call it *scaia*, a Veronese dialectical term also used to describe Parmesan crumbs. *Scaia* soil imparts a higher acidity and bolder cherry fruit character to the wines.

Grapes for Valpolicella and Amarone are selected by flavor profile, as opposed to the common practice of using lower quality grapes to make Valpolicella and better quality grapes for Amarone. For the estate Amarone, produced only in the most ideal vintages, juice is pressed by hand and fermented with natural yeasts. For white wines such as the Soave "Fontana" and "Scaia Bianca" the press is filled with a layer of nitrogen upon vinification, forming an oxygen-free barrier that concentrates flavors, resulting in lush, highly aromatic white wines. Constant stirring of the lees adds additional complexity to all of Tenuta Sant'Antonio's wines.



Photos (top bar from left to right): Tiziano Castagnedi; Armando Castagnedi; Paolo Castagnedi; Massimo Castagnedi; Guyot trained Tenuta Sant'Antonio vineyards are hand harvested.



Photos: Antonio Castagnedi; Open barrel fermentation Campo dei Gigli Amarone; the new Tenuta Sant'Antonio winery.

## The Wines: TENUTA SANT'ANTONIO

“In just a few years, the Castagnedis...(have) made Tenuta Sant'Antonio one of the undisputed leaders in Valpolicella.”

-Gambero Rosso editore, 2006

“...A producer to keep both eyes on is Tenuta Sant'Antonio...In a short time, they have become one of the most exciting and innovative producers of Amarone...”

-Quarterly Review of Wines, Autumn 2008

**Valpolicella DOC:** Guyot-trained Corvina and Rondinella from the estate's vineyards. Two-week fermentation, 100% stainless.

**Valpolicella Superiore (Ripasso) "Monti Garbi" DOC:** 70% Corvina, 20% Rondinella, 10% Croatina & Oseleta from the "Monte Garbi" site. Two-week fermentation followed by the "re-pass" of Amarone fruit. Aged one year in French oak.

**Valpolicella Superiore "La Bandina" DOC:** Semi-dried Corvina (70%), Rondinella, Croatina & others from the "Monte Garbi" site. Two-week fermentation followed by two years in French oak.

**Amarone della Valpolicella "Selezione Antonio Castagnedi" DOC:** Blended Corvina, Rondinella, & Molinara grapes from two distinct estate sites, dried for three months before fermentation. Four-week fermentation in January followed by two years in 500-litre new French oak and then six months in bottle.

**Amarone della Valpolicella "Campo dei Gigli" DOC:** 70% Corvina, 20% Rondinella, Croatina & Oseleta 10% from the "San Briccio" estate, dried for three months. Four-week fermentation in January followed by three years in 500-litre new French oak and then six months in bottle.

**Cabernet Sauvignon "Torre Melotti" IGT:** 100% Cabernet Sauvignon from the Monti Garbi and San Briccio sites. Ten-day fermentation followed by a short time in barrel.

**Scaia Bianca IGT:** 50% Garganega, 30% Trebbiano Soave, 20% Chardonnay. Aged in stainless steel. Glass stopper closure.

**Scaia Rossa IGT:** 100% Corvina. Aged in stainless steel. Glass stopper closure.

Also produced: Soave DOC, Soave Cru "Monte Ceriani," Cabernet Sauvignon "Capitel del Monte," Passito "Colori d'Autunno," Recioto della Valpolicella "Argille Bianche."

