



# SCAIA

*Il vino di Famiglia Castagnedi*

## PARADISO

50% Corvina  
20% Corvinone  
20% Rondinella  
10% Cabernet Sauvignon

Hand-harvested fruit comes from vines averaging 20- to 25-years-old. Upon arrival at the winery, fruit is gently pressed and undergoes a primary fermentation in steel at a controlled temperature with selected biological yeasts for 10 days. The wine is then fermented again in contact with dried Cabernet Sauvignon skins in steel for about 10 days.



FAMILY OWNED, ESTATE BOTTLED WINES



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