



AMARONE SELEZIONE// ANTONIO CASTAGNEDI/

Production area	Municipality of Mezzane di Sotto - Monti Garbi district.
Soil type	Sandy, loamy with a lot of white calcareous subsoil.
Altitude of vineyards	300 metres above sea level.
Grape variety	Corvina 70% - Rondinella 20% - Croatina 5% Oseleta 5%.
Age of the vines	20 - 25 years.
Training	Guyot and Pergola.
Density of planting	4,000 – 8,000 vines per hectare.
Yield	90 quintals per hectare.
Vinification	In steel at a controlled temperature. Harvesting: double sorting by hand and laying out on wooden trays. Pressing: gentle with pneumatic press. Fermentation: at a controlled temperature with selected yeasts for 25 days in steel. Malolactic fermentation: natural in 500-litre barrels. Batonnage: once a month for the first year. Stabilisation: natural.
Ageing	2 years in new French oak 500-litre tonneaux.
Quantity produced	80,000 bottles.
Sensorial features	Colour: ruby red with purple reflections. Aroma: ripe red fruit, spicy fragrances of liquorice, black pepper and a hint of chocolate. Flavour: well-balanced, with round tannins, soft, hot, full-flavoured, elegant, fine and fresh.
Alcohol content	15% Vol.
Acidity	6.51 g/l.
Residual sugar content	6.8 g/l.
Serving suggestions	Flavoursome first courses garnished with truffle, hare and game – grilled, roasted or boiled red meat – mature cheeses.
Serving temperature	16 °C - 17 °C.
Lay-down time	15 years.

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