



RECIOTO DELLA VALPOLICELLA/ ARGILLE BIANCHE//

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	30 years.
Training	Guyot.
Density of planting	3,000 vines per hectare.
Yield	90 quintals per hectare.
Vinification	Pulling of grapes off the bunch with fermentation in steel. Harvesting: double sorting by hand and laying out on wooden trays. Pressing: none, "free run" only. Fermentation: at a maximum controlled temperature 22 °C - 23 °C. Batonnage: once every 15 days until the end of the summer after harvesting. Stabilisation: natural.
Ageing	3 years in 500-litre one-wine tonneaux.
Quantity produced	10,000 bottles.
Sensorial features	Colour: impenetrable intense ruby red. Aroma: cherry and wild black cherry, blueberry and cocoa. Flavour: definitely sweet, velvety and creamy with a spicy aftertaste, winding and hot.
Alcohol content	13.50% Vol.
Acidity	7.68 g/l.
Residual sugar content	129.6 g/l.
Serving suggestions	Dark chocolate with 60-65 % cocoa, plain cakes and pastries, ripe, strong and blue cheeses, meat pâté, but for the gourmets also in thin soup noodles in consommé and in pigeon soup.
Serving temperature	14 °C - 16 °C.
Lay-down time	15 - 20 years.

Azieda Agricola Tenuta Sant'Antonio
di Massimo, Armando, Tiziano e Paolo Castagnedi
 Via Monti Garbi, Loc. San Briccio - Mezzane di Sotto, Verona - Italy
 tel. + 39 045 7650383 fax +39 045 6171098
www.tenutasantantonio.it - info@tenutasantantonio.it

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