



# NANFRÉ//

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 30%.
Age of the vines	10 - 15 years.
Training	Guyot and Pergola.
Density of planting	4,000 – 8,000 Vines per hectare.
Yield	120 quintals per hectare.
Vinification	At a controlled temperature with whole grapes. Harvesting: by hand into crates. Pressing: gentle, with pneumatic press. Fermentation: alcoholic at a controlled temperature with selected yeasts for 8 - 10 days. Malolactic fermentation: natural on the lees. Batonnage: in stainless steel with special stirrers once every 10 days until the end of malolactic fermentation. Stabilisation: physical, cold.
Ageing	In steel at a controlled temperature for 4 - 6 months.
Quantity produced	60,000 bottles.
Sensorial features	Colour: intense ruby red. Aroma: fruity with notes of cherry and red fruit, flowery and spicy subtleties. Flavour: soft, fresh, fragrant and flavoursome with moderate tannins.
Alcohol content	13%.
Acidity	5.83 g/l.
Residual sugar content	3.3 g/l.
Serving suggestions	Charcuterie and pork-butchers' products (bacon fat, headcheese, bacon), first courses of pasta, rice and risottos; spaghetti with salted sardines, soups, noodles with chicken livers, vegetable soup, Mediterranean fish soup, pasta and bean soup, tripe in broth and with Parmesan cheese, white meat, boiled meats, liver Venetian style, fish, herring with corn-meal mush, pike in sauce, stockfish.
Serving temperature	14 °C - 16 °C.
Lay-down time	3 - 4 years.

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