



JANUARY 2021

**Tenuta Sant'Antonio "Campo dei
Gigli" Amarone della Valpolicella
DOCG - 2015**

wine review online

PRODUCER PROFILE

Winery Owner(s):

Armando, Tiziano, Paolo, and Massimo

Castagnedi

Winemaker:

Paolo Castagnedi

Winery Founded:

1995

Region:

Veneto

Campo dei Gigli is the name of the vineyard, and the grapes come from vines that are around 50 years old, the Castagnedi family's oldest vines. It is a limited production wine made only in the best vintages. It is fermented in open barrels with indigenous yeasts for 25 to 30 days, then the barrels are closed, skins included for 10 to 18 days. Skins are removed, and the wine is transferred to new 500 liter French oak barrels. This wine has a residual sugar of 8 grams per liter (.08 percent), so the wine is aged in Allier oak to contrast with residual sugar, giving the wine more vanilla. Campo dei Gigli ages three years in new casks. Layered flavors of dried cherries, plums, spice and leather combine with chalky tannins and a slight, pleasantly bitter note in the finish.

- Rebecca Murphy