



WINE STORY

The Scaia project was launched by Tenuta Sant'Antonio in 2006 with the aim of creating wines with a modern style outside the restrictions of the denomination system. This wine could be labeled as a Valpolicella DOC except that it uses 100% Corvina without the addition of Rondinella as is required for a Valpolicella. The Scaia wines are very fruity and fresh, for young consumers or for those who want something different.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Colognola ai Colli and Mezzane di Sotto in the eastern part of the Valpolicella region
ELEVATION:	200-300 meters
SOILS:	Various
TRAINING SYSTEM:	Guyot and pergola
FARMING PRACTICES:	
AGE OF VINES:	3-10 years (planted 2008-2015)
YIELD:	12,000 kg per hectare
GRAPES:	100% Corvina
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Batonnage once a week until bottling
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in stainless-steel tanks
FILTRATION:	Microfiltration
AGING CONTAINER:	5,000- to 16,000-liter stainless-steel tanks
AGING TIME:	
BOTTLE AGING TIME:	6 months
PRODUCTION:	
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):

Armando, Tiziano, Paolo, and Massimo Castagnedi

Winemaker:

Paolo Castagnedi

Winery Founded:

2010

Region:

Veneto

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	8 g/l	EXTRACT:	32 g/l