



#### PRODUCER PROFILE

Winery Owner(s):  
 Armando, Tiziano, Paolo, and  
 Massimo Castagnedi  
 Winemaker:  
 Paolo Castagnedi  
 Winery Founded:  
 2010  
 Region:  
 Veneto

#### 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. Paradiso is the winery's super Venetian wine, made in the general style of an Amarone but with less Corvina than is typically in the blend and less drying of the grapes. It is a concentrated wine, with a small amount of Cabernet Sauvignon giving it density and opulence, yet having a fruity and rounded finish.

#### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Communes of Illasi and Mezzane di Sotto in the eastern part of the Valpolicella region
<b>ELEVATION:</b>	
<b>SOILS:</b>	
<b>TRAINING SYSTEM:</b>	Guyot and pergola
<b>FARMING PRACTICES:</b>	
<b>AGE OF VINES:</b>	20-25 years (planted 1993-1998)
<b>YIELD:</b>	9,000 kg per hectare
<b>GRAPES:</b>	40% Corvina, 20% Corvinone, 20% Rondinella, 20% Cabernet Sauvignon
<b>TYPE OF YEAST:</b>	Selected
<b>FERMENTATION:</b>	20-25 days of appassimento (drying of grapes)
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, in stainless-steel tanks
<b>FILTRATION:</b>	Microfiltration
<b>AGING CONTAINER:</b>	500-liter French oak casks, equal parts new, 1st, and 2nd use
<b>AGING TIME:</b>	12 months
<b>BOTTLE AGING TIME:</b>	6 months
<b>PRODUCTION:</b>	
<b>VEGAN:</b>	No

#### TECHNICAL DATA

<b>ALCOHOL:</b>	14.50%	<b>TOTAL ACIDITY:</b>	6 g/l
<b>RESIDUAL SUGAR:</b>	10 g/l	<b>EXTRACT:</b>	37 g/l