



### 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>POST-FERMENTATION PROCEDURES:</b>	
<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

### PRODUCER PROFILE

Winery Owner(s):

Armando, Tiziano, Paolo, and Massimo Castagnedi

Winemaker:

Paolo Castagnedi

Winery Founded:

2010

Region:

Veneto

### 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