



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. The Scaia Rosato is a pink-hued wine made from Rondinella, a traditional Valpolicella grape variety that is not often seen on its own. This rosé is very fresh and floral and delightfully refreshing.

VINEYARDS & VINIFICATION

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| VINEYARD LOCATION: | Commune of Mezzane di Sotto in the eastern part of the Valpolicella region |
| ELEVATION: | 200-300 meters |
| SOILS: | Primarily fossil-rich limestone |
| TRAINING SYSTEM: | Guyot and pergola |
| FARMING PRACTICES: | |
| AGE OF VINES: | 10-15 years (planted 2003-2008) |
| YIELD: | 12,000 kg per hectare |
| GRAPES: | 100% Rondinella |
| TYPE OF YEAST: | Selected |
| POST-FERMENTATION PROCEDURES: | Batonnage once a week until bottling |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | No |
| FILTRATION: | Microfiltration |
| AGING CONTAINER: | 9,000- to 16,000-liter stainless-steel tanks |
| AGING TIME: | |
| BOTTLE AGING TIME: | 3 months |
| PRODUCTION: | |
| VEGAN: | No |

TECHNICAL DATA

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| ALCOHOL: | 12.50% | TOTAL ACIDITY: | 6 g/l |
| RESIDUAL SUGAR: | 8 g/l | EXTRACT: | 22 g/l |