



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. For Torre Melotti, the winemaker applies the appassimento technique traditionally used with Corvina grapes in the Valpolicella area to a 100% Cabernet Sauvignon wine. The result is a well-structured wine with a flavor profile that is both familiar and remarkably different for most red wine drinkers. The wine is named after a house in the vineyard. The house, owned by a Signor Mellotti, has a tower (torre) that was used as a watchtower during World War I.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Mezzane di Sotto in the eastern part of the Valpolicella region
ELEVATION:	300 meters
SOILS:	Loam with white calcareous subsoil
TRAINING SYSTEM:	Guyot and pergola
FARMING PRACTICES:	
AGE OF VINES:	20 years (planted 1998)
YIELD:	12,000 kg per hectare
GRAPES:	100% Cabernet Sauvignon
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Batonnage once a week for a year
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, spontaneous in oak casks
FILTRATION:	Microfiltration
AGING CONTAINER:	500-liter French oak casks, equal parts new, 1st, and 2nd use
AGING TIME:	10 months
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:	14.50%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	6 g/l	EXTRACT:	40 g/l