



TENUTA SANT'ANTONIO "ANTONIO CASTAGNEDI" AMARONE DELLA VALPOLICELLA DOCG

WINE STORY

Amarone della Valpolicella is the most prestigious red wine of Veneto, and the four brothers who started Tenuta Sant'Antonio dedicate their primary Amarone to their father, Antonio Castagnedi. The best grapes from different vineyards are selected for this wine and are brought to the winery's drying room to undergo the appassimento process. After at least 3 months of drying, the grapes have shriveled and lost much of their water, while retaining their sugar, flavor, and other components. Once fermented and aged in new barrels, the Amarone is a powerful wine, yet fruity, fresh, and clean.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Mezzane di Sotto in the eastern part of the Valpolicella region
ELEVATION:	300 meters
SOILS:	Sand and silt with fossil-rich limestone
TRAINING SYSTEM:	Guyot and pergola
FARMING PRACTICES:	Sustainable
AGE OF VINES:	20-25 years (planted 1993-1998)
YIELD:	9,000 kg per hectare (50% used for Amarone)
GRAPES:	70% Corvina/Corvinone, 20% Rondinella, 5% Croatina, 5% Oseleta
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Batonnage once a month for the first year
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	Yes, spontaneous in oak casks
FILTRATION:	Microfiltration
AGING CONTAINER:	New 500-liter French oak casks
AGING TIME:	2 years
BOTTLE AGING TIME:	8 months
PRODUCTION:	80,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	9 g/l	EXTRACT:	44 g/l



PRODUCER PROFILE

Winery Owner(s):

Armando, Tiziano, Paolo, and
Massimo Castagnedi

Winemaker:

Paolo Castagnedi

Winery Founded:

1995

Region:

Veneto