



TENUTA SANT'ANTONIO "CAMPO DEI GIGLI" AMARONE DELLA VALPOLICELLA DOCG



PRODUCER PROFILE

Winery Owner(s):

Armando, Tiziano, Paolo, and
Massimo Castagnedi

Winemaker:

Paolo Castagnedi

Winery Founded:

1995

Region:

Veneto

WINE STORY

Campo dei Gigli is Tenuta Sant'Antonio's most important vineyard, the source of the winery's flagship Amarone della Valpolicella wine. In the traditional fashion, the grapes from this vineyard are taken to the winery's drying room for at least 3 months to allow water to evaporate. The raisinated grapes have a high ratio of solids to water and create an Amarone with a classic style, concentrated and with balsamic notes. The vineyard name means "field of lilies," the flower symbol of the winery.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Mezzane di Sotto in the eastern part of the Valpolicella region
ELEVATION:	300 meters
SOILS:	Primarily fossil-rich limestone
TRAINING SYSTEM:	Pergola veronese
FARMING PRACTICES:	Sustainable
AGE OF VINES:	45 years (planted 1973-1998)
YIELD:	7,000 kg per hectare
GRAPES:	70% Corvina/Corvinone, 20% Rondinella, 5% Croatina, 5% Oseleta
TYPE OF YEAST:	Selected
FERMENTATION:	3 months of appassimento (drying of grapes)
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	Yes, spontaneous in oak casks
FILTRATION:	Microfiltration
AGING CONTAINER:	New 500-liter French oak casks
AGING TIME:	3 years
BOTTLE AGING TIME:	More than 1 year
PRODUCTION:	15,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	16%	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:	7 g/l	EXTRACT:	47 g/l