



TENUTA SANT'ANTONIO "MONTI GARBI" VALPOLICELLA RIPASSO SUPERIORE DOC



PRODUCER PROFILE

Winery Owner(s):
Armando, Tiziano, Paolo, and
Massimo Castagnedi

Winemaker:
Paolo Castagnedi

Winery Founded:
1995

Region:
Veneto

WINE STORY

Tenuta Sant'Antonio's Monti Garbi is a versatile wine that falls in between the winery's Nanfrè Valpolicella and its Amarones in style. Ripasso is a traditional and fairly unique style of wine in which standard Valpolicella wine has undergone a second fermentation in the presence of pressed Amarone grape skins, which adds body and complexity. Monti Garbi starts with superiore-level grapes, which results in an even more robust wine. The name Monti Garbi comes from a vineyard in Mezzane di Sotto in the eastern part of Valpolicella. Monti means "hills," and Garbi is Venetian dialect for "rugged, arid, and poor," which describes the poor calcareous and chalky soil of the vineyard.

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
FARMING PRACTICES:	Sustainable
AGE OF VINES:	20 years (planted 1998)
YIELD:	10,000 kg per hectare
GRAPES:	70% Corvina/Corvinone, 20% Rondinella, 10% Croatina and Oseleta
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Batonnage once a month for the first year
SECOND FERMENTATION:	Second fermentation on Amarone skins for a week in late January
MALOLACTIC FERMENTATION:	Yes, spontaneous in oak casks
FILTRATION:	Microfiltration
AGING CONTAINER:	500-liter French oak casks; 30% new, 70% second use
AGING TIME:	12 months in casks, then 2-3 months in stainless-steel tanks
BOTTLE AGING TIME:	6 months
PRODUCTION:	200,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	6 g/l	EXTRACT:	36 g/l