



TENUTA SANT'ANTONIO "NANFRÈ" VALPOLICELLA DOC



PRODUCER PROFILE

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

Winemaker:
Paolo Castagnedi

Winery Founded:
1995

Region:
Veneto

WINE STORY

Nanfrè is Tenuta Sant'Antonio's young Valpolicella wine. It incorporates no dried grapes and uses no oak. The winery's recent decision to stop producing the Nanfrè as a *Valpolicella Superiore* allows them to maintain lower alcohol levels, more vibrant fruit and lively freshness. Nanfrè is the name of a hamlet in the commune of Illasi, the name of a vineyard and also the nickname of the previous owner of that vineyard (short for Gianfranco).

VINEYARDS & VINIFICATION

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| VINEYARD LOCATION: | Communes of Colognola ai Colli and Illasi in the eastern part of the Valpolicella region |
| ELEVATION: | 200 meters |
| SOILS: | Medium-textured clay |
| TRAINING SYSTEM: | Guyot and pergola |
| FARMING PRACTICES: | Sustainable |
| AGE OF VINES: | 10-15 years (planted 2003-2008) |
| YIELD: | 12,000 kg per hectare |
| GRAPES: | 70% Corvina, 30% Rondinella |
| TYPE OF YEAST: | Selected |
| POST-FERMENTATION PROCEDURES: | Batonnage with special mixers once a week until bottling |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | Yes, in stainless-steel tanks |
| FILTRATION: | Microfiltration |
| AGING CONTAINER: | 9,000- to 16,000-liter stainless-steel tanks |
| AGING TIME: | 4-6 months |
| BOTTLE AGING TIME: | 3 months |
| PRODUCTION: | 60,000 bottles per year |
| VEGAN: | No |

TECHNICAL DATA

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| ALCOHOL: | 12.50% | TOTAL ACIDITY: | 5 g/l |
| RESIDUAL SUGAR: | 5 g/l | EXTRACT: | 36 g/l |