



## 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

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
FERMENTATION:	
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

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