

Tenuta Sant'Antonio  
FAMIGLIA CASTAGNEDI



# AMARONE DELLA VALPOLICELLA

# ANTONIO

# CASTAGNEDI

## PRODUCTION AREA

Municipality of Mezzane di Sotto - Monti Garbi District (Verona).

## TYPE OF SOIL

Sandy, silty with a lot of white skeletal limestone.

## VINEYARD ALTITUDE

300 m a.s.l.

## GRAPES

Corvina and Corvinone 70% - Rondinella 20% - Croatina 5% - Oseleta 5%

## AGES OF VINES

20-25 years.

## TRAINING SYSTEM

Guyot and Pergola.

## VINE DENSITY

4.000 - 8.000 vines per ha.

## YIELD

90 q ha.

## VINIFICATION

In steel at a controlled temperature. **Harvest:** double hand selection in trays. **Pressing:** soft with pneumo-press in December. **Raising:** 3 months. **Fermentation:** at a controlled temperature with selected yeasts for 25 days in steel. **Malolactic fermentation:** natural in 500 litre barrels. **Bâtonnage:** once a week for the first year.

## AGEING

2 years in new 500 litre casks of French oak

## QUANTITY PRODUCED

80.000 bottles.

## ORGANOLEPTIC EXAMINATION

**Colour:** ruby red with purple reflections. **Aroma:** ripe red fruit, spicy aromas of liquorice, black pepper and hints of chocolate. **Flavour:** well balanced, with fat tannins, soft, warm, savoury, elegant, fine and fresh.

## ALCOHOL

15% Vol.

## ACIDITY

6,51 g/l.

## RESIDUAL SUGAR

8,5 g/l.

## PAIRING

Savoury first courses, seasoned with truffle, hare and game – red meats, grilled, roast or boiled - mature cheeses.

## SERVING TEMPERATURE

16 °C - 17 °C.

## AGEING POTENTIAL

15 years.