

*Tenuta Sant'Antonio*  
FAMIGLIA CASTAGNEDI



# GRAPPA AMARONE

# CAMPO DEI GIGLI



## GRAPPA

The loving procedure that begins with the accurate selection of the grapes from the oldest vines on the estate, continuing with their slow and careful raisining, then subjecting them devotedly to accurate vinification, leads to the creation of Amarone Campo dei Gigli, the historic masterpiece produced by Castagnedi. From the driving force of this symbolic wine, and more specifically from its skins, a noble grappa is distilled, with refined and fragrant aromas. The magic and alchemical distillation of Grappa di Amarone is accomplished through the traditional discontinuous method using a bain-marie in small copper boilers.

Campo dei Gigli, an intense pleasure for the palate. The vibrant energy of this grappa gives it a pleasantly dry character that is round and soft at the same time. It offers the palate a rich aromatic texture, with a good body and warm alcoholic presence; its structure is harmonic and well defined. The penetrating velvety bouquet is vaguely reminiscent of the aromas of Amarone in its fruity fragrances.

## GASTRONOMIC PAIRING

Ideal at the end of the meal, maybe with a good cigar by a fireside in winter, or on a terrace with a view of the sea or hills in summer, but always in good company. The fragrant aromas of Grappa di Amarone should be enjoyed while relaxing... and the aromatic pleasures of the palate can be enhanced with some good dark chocolate for gourmets.

## SKINS

Amarone

## DISTILLATION

Discontinuous steam distillation.

## AGEING

Stainless steel for 3-6 months.