

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



GRAPPA ROSSA DI AMARONE

CAMPO DEI GIGLI



GRAPPA

The loving procedure that begins with the accurate selection of the grapes from the oldest vines on the estate, continues with their slow and careful raisining, subjecting them devotedly to accurate vinification. Ageing for six months in oaken barrels then 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, an intense pleasure for the palate, is accomplished through the traditional discontinuous method using a bain-marie in small copper boilers. The vibrant energy of this grappa gives it a pleasant 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 persistence; 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

10-12 months in casks of different kinds of wood.