

Tenuta Sant'Antonio  
FAMIGLIA CASTAGNEDI



# SCAIA PARADISO

Our Super Venetian



## PRODUCTION AREA

Municipalities of Illasi and Mezzane (Verona).

## GRAPES:

Corvina 40% - Corvinone 20% - Rondinella 20% - Cabernet Sauvignon 20%

## AGE OF VINES:

20 - 25 years.

## TRAINING SYSTEM:

Guyot and Pergola.

## VINE DENSITY

4,000 - 8,000 vines per ha

## YIELD

90 q. ha.

## PROCESSING TECHNIQUE

With grapes left to wither slightly for 20 days.

## VINIFICATION

**Harvesting:** by hand in crates. **Pressing:** soft with pneumo-press. **First fermentation:** in steel at a controlled temperature with selected organic yeasts for 20 days.

## AGEING

10 months in tonneaux of French oak.

## QUANTITY PRODUCED

40,000 bottles

## ORGANOLEPTIC EXAMINATION

**Colour:** ruby red with purple reflections. **Aroma:** morello cherry, small woodland berries, candied red fruits with spicy notes of black pepper, liquorice, cocoa and tobacco. **Flavour:** soft and warm, with a distinct velvety feeling that envelops the whole mouth.

## ALCOHOL

14.5% Vol.

## ACIDITY

5.8 g/l.

## RESIDUAL SUGAR

10 g/l

## PAIRING

First courses with truffles and meat sauce; grilled red meats and mature cheeses.

## SERVING TEMPERATURE

14 °C - 16 °C.

## AGEING POTENTIAL

6-8 years.