# *Jenuta Sant'Antonio* FAMIGLIA CASTAGNEDI



# SOAVE CRU MONTE CERIANI

### **PRODUCTION AREA**

Municipality of Colognola ai Colli - Ceriani District (Verona).

### TYPE OF SOIL

Silty clay loam with tufaceous profiles.

# VINEYARD ALTITUDE

200 m a.s.l.

#### GRAPES

Garganega 100%

# AGES OF VINES

30 years.

#### **TRAINING SYSTEM** Pergola.

# VINE DENSITY

3,500 vines per ha.

#### **YIELD** 90 q ha.

# VINIFICATION

In steel at a controlled temperature. Harvest: by hand in bins. Pressing: soft in reduction using nitrogen, with cold maceration for 2 hours. Fermentation: alcoholic at low temperature with selected yeasts. Bâtonnage: in stainless steel with special mixers until April. Stabilization: cold physical.

# AGEING

In stainless steel at low temperatures 6 months.

# QUANTITY PRODUCED

20,000 bottles.

# ORGANOLEPTIC EXAMINATION

Colour: straw yellow with greenish reflections. Aroma: citrus, especially grapefruit. Flavour: fresh and long-lasting, finish with a delicate hint of bitter almond, typical of Soave.

# ALCOHOL

13% Vol.

# **ACIDITY** 6,54 g/l.

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**RESIDUAL SUGAR** 8,1 g/l.

#### PAIRING

Hors d'oeuvres and cold dishes, pasta and rice entrées with vegetables and fish, soups and cream of vegetables and mushrooms, delicate main courses of freshwater and sea fish.

# SERVING TEMPERATURE

12 °C - 14 °C.

# AGEING POTENTIAL

5 - 8 years.

# Società Agricola Tenuta Sant'Antonio di Castagnedi Massimo, Armando, Paolo, Tiziano

Via Monti Garbi, Loc. San Briccio, Mezzane Di Sotto - (VR) Italy / T 0039 045 7650383 / F 045 6171098 / p.iva 02926650231 / info@tenutasantantonio.it / www.tenutasantantonio.it

# MONTE CERIANI SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA

DILLE ROSTRE MOLIORI UVE CARDANEGA IN tro di RIORA STRUTTURA PRODOTTO SOLO II reculo INOL. GRAZIE AL TERRENO TUTECO. PROFUNA DI FRUTTA A POLPA BARCA INCODINADO ERPRIME NOTE MIERNI. D'OROCARBURI E PLETRA FOCAL.

