

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



SOAVE CRU VECCHIE VIGNE

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 15 kg crates. **Pressing:** soft in reduction using nitrogen, with cold maceration for 2 hours. **Fermentation:** alcoholic non-malolactic at low temperature with selected yeasts.

AGEING

In French casks for 6 months.

QUANTITY PRODUCED

5,000 bottles.

ORGANOLEPTIC EXAMINATION

Colour: straw yellow with golden reflections. **Aroma:** intense, complex, fine, bitter almond, hydrocarbons, flint, white and yellow fruit jam, nuts and biscuit. **Flavour:** dry, warm and soft, fresh, savoury, lightly astringent, bodied, balanced, intense, persistent, continuously evolving in the glass.

ALCOHOL

13.50% Vol.

ACIDITY

6.0 g/l.

RESIDUAL SUGAR

9 g/l.

PAIRING

Succulent pasta entrées with game ragout, important main courses, mature cheeses.

SERVING TEMPERATURE

12 °C - 14 °C.

AGEING POTENTIAL

5 - 8 years