

Tenuta Sant'Antonio  
FAMIGLIA CASTAGNEDI



# TÈLOS IL ROSSO

## PRODUCTION AREA

Municipality of Mezzane di Sotto – Monti Garbi District

## TYPE OF SOIL

White with prevalently calcareous subsoil, with a loamy sandy fraction.

## VINEYARD ALTITUDE

350 m a.s.l

## GRAPES

Corvina 70% - Rondinella 20% - Croatina 5% - Oseleta 5%

## AGE OF VINES

25 years.

## TRAINING SYSTEM

Guyot.

## VINE DENSITY

6,500 vines per ha.

## YIELD

70 q. ha.

## VINIFICATION

Harvesting: by hand into crates in the second week of September. Fermentation: alcoholic at a controlled temperature with selected yeasts. Malolactic: during alcoholic fermentation. Pressing: gentle, with pneumatic press in inert environment (no oxygen whatsoever).

## AGEING

12 months in French oak 500 – litre tonneaux, 50% of which are new and 50% one-wine barrels.

## QUANTITY PRODUCED

20,000 bottles approx.

## ORGANOLEPTIC EXAMINATION

Clear ruby-purple red and consistent **colour**. Its **aroma** is intense, complex and fine, of dry flowers like violets and iris, of ripe red and black berry fruit, with a dominant note of roasted coffee. The graphite black and the marl, are a clear manifestation of the origin of our valleys, also known for the Red Verona marble. Dry, warm and soft enough on the **palate**. Well balanced and persistent. To discover gradually in its continuing evolution.

## ALCOHOL

14 % Vol.

## ACIDITY

5,5 g/l.

## RESIDUAL SUGAR

5 g/l.

## PAIRING

Pasta dishes with intricate sauces, grilled red meat, roasted and braised meats, lamb and game, ripe but not strong cheeses.

## SERVING TEMPERATURE

14 °C.

## AGEING POTENTIAL

4-5 years.