

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



VALPOLICELLA SUPERIORE LA BANDINA

PRODUCTION AREA

Municipality of Mezzane - Monti Garbi District (Verona).

TYPE OF SOIL

White with dominant skeletal limestone, with a silty-sand fraction.

VINEYARD ALTITUDE

300 m a.s.l.

GRAPES

Corvina and Corvinone 70% - Rondinella 20% - Croatina 5% - Oseleta 5%.

AGES OF VINES

25 years.

TRAINING SYSTEM

Guyot.

VINE DENSITY

6,500 vines/ha.

YIELD

70 q ha.

VINIFICATION

Harvest: by hand in crates in October. **Pressing:** soft, with pneumo-press. **Fermentation:** alcoholic at a controlled temperature with selected biological yeasts. **Malolactic fermentation:** natural and alcoholic at 22/23 degrees, every 10 days. **Bâtonnage:** every 15 days until bottling. **Stabilization:** natural tartaric.

AGEING

24 years in new 500 litre casks of French oak

QUANTITY PRODUCED

30,000 bottles approx.

ORGANOLEPTIC EXAMINATION

Colour: deep ruby red with purple nuances. **Aroma:** fruity, intense with hints of cherry, red fruit, liquorice, tobacco and cedar wood. **Flavour:** soft and warm, a firmly structured wine, balanced and persistent.

ALCOHOL

14,50% Vol.

ACIDITY

5,8 g/l.

RESIDUAL SUGAR

8 g/l.

PAIRING

Pasta entrées with elaborate sauces, grilled red meats, braised roasts, lamb and game, well ripened non piquant cheeses.

SERVING TEMPERATURE

16 °C - 18 °C.

AGEING POTENTIAL

10 - 15 years.