

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



VALPOLICELLA RIPASSO MONTI GARBI



PRODUCTION AREA

Municipality of Mezzane di Sotto - Monti Garbi District (Verona).

TYPE OF SOIL

Sandy, silty with a lot of white skeletal limestone.

VINEYARD ALTITUDE

300 m a.s.l.

GRAPES

Corvina and Corvinone 70% - Rondinella 20% - Croatina and Oseleta 10%.

AGES OF VINES

20 years.

TRAINING SYSTEM

Guyot

VINE DENSITY

8.000 vines per ha.

YIELD

100 q ha.

VINIFICATION

At a controlled temperature for 8 days. **Harvest:** by hand in crates. **Pressing:** soft, with pneumo-press.

Fermentation: alcoholic at temperature with selected biological yeasts, used for Amarone grapes.

Ripasso: refermentation of young Valpolicella produced in October on Amarone skins.

Malolactic fermentation: natural in 500 litre casks. **Bâtonnage:** once a month until October of the year after harvesting. **Stabilization:** natural cold for 10 days at -2 degrees.

AGEING

12 months in 500 litre casks, of which 30% new, 70% second use.

QUANTITY PRODUCED

200.000 bottiglie.

ORGANOLEPTIC EXAMINATION

Colour: ruby red. **Aroma:** red fruit and cherry. **Flavour:** semi-dry, soft, caressing, fresh, savoury and fairly tannic with a spicy aftertaste.

ALCOHOL

14% Vol.

ACIDITY

5,6 g/l.

RESIDUAL SUGAR

6 g/l.

PAIRING

Pasta entrées with meat ragout and Italian sauces, grilled, roast or stewed white meats, hard medium-ripe cheeses.

SERVING TEMPERATURE

14 °C - 16 °C.

AGEING POTENTIAL

10 years.