

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



VALPOLICELLA NANFRÈ

PRODUCTION AREA

Municipalities of Colognola ai Colli and Illasi (Verona).

TYPE OF SOIL

Medium-textured, clay.

VINEYARD ALTITUDE

200 m a.s.l.

GRAPES

Corvina 70% - Rondinella 30%.

AGES OF VINES

10 - 15 years.

TRAINING SYSTEM

Guyot and Pergola.

VINE DENSITY

4,000 - 8,000 vines per ha.

YIELD

120 q. ha.

VINIFICATION

Destemming at 22-23 degrees. **Harvest:** by hand in crates. **Pressing:** soft, with pneumo-press. **Fermentation:** alcoholic at a controlled temperature with selected yeasts for 8 - 10 days. **Malolactic fermentation:** natural with alcoholic. **Bâtonnage:** in stainless steel with special mixers once a week until bottling. **Stabilization:** cold physical.

AGEING

In steel at a controlled temperature 6 months.

QUANTITY PRODUCED

60,000 bottles.

ORGANOLEPTIC EXAMINATION

Colour: intense bright ruby red. **Aroma:** fruity with hints of cherry and red fruit, floral and spicy nuances. **Flavour:** soft and fresh, fragrant and savoury with moderate tannins.

ALCOHOL

12,5% Vol.

ACIDITY

5,83 g/l.

RESIDUAL SUGAR

6 g/l.

PAIRING

Cold cuts and pork products (lard, soppressa, bacon), pasta, rice and risotto entrées; spaghetti with salted sardines, soups, tagliatelle with chicken livers, vegetable soups, Mediterranean fish soups, pasta with beans, tripe in soup and alla parmigiana, white meats, boiled meat, Venetian-style liver, fish, herrings with polenta, pike in sauce, dried cod.

SERVING TEMPERATURE

14 °C - 16 °C.

AGEING POTENTIAL

3 - 4 years.