

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



AMARONE DELLA VALPOLICELLA

CAMPO DEI GIGLI



PRODUCTION AREA

Municipality of Mezzane di Sotto - 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%.

AGE OF VINES

40 years.

TRAINING SYSTEM

Veronese Pergola.

VINE DENSITY

3,300 vines per ha.

YIELD

70 q ha.

VINIFICATION

Harvest: double hand selection in trays. Raising: 3 months. Washing of the grapes and only first-pressing must without pressing in December. Fermentation: in stainless steel at controlled temperature for 2/3 weeks. Malolactic fermentation: natural in 500 litre casks. Bâtonnage: once a week for the first year.

AGEING

3 years in new casks.

ORGANOLEPTIC EXAMINATION

Colour: inky ruby red with purple reflections. Aroma: wild fruits, woody hints and mineral tones with aromas of liquorice, black pepper, tobacco, spices and chocolate. Flavour: balanced, very intense, with a lingering robust body, to be drunk at least 5 years after harvesting.

ALCOHOL

16% Vol.

PAIRING

Charcoal-grilled red meats, roast beef, braised meat, sliced beef or foal, roasts with tasty sauces, furred and feathered game, hard and mature cheeses, nuts. But, why not, also for drinking by itself with friends.

SERVING TEMPERATURE

16 °C - 18 °C.

AGEING POTENTIAL

15-20 years.