



### PRODUCER PROFILE

Winery Owner(s):  
Armando, Tiziano, Paolo, and  
Massimo Castagnedi  
Winemaker:  
Paolo Castagnedi  
Winery Founded:  
2010  
Region:  
Veneto

### WINE STORY

The Scaia project was launched by Tenuta Sant'Antonio in 2006 with the aim of creating wines with a modern style outside the restrictions of the denomination system. The Scaia Rosato is a pink-hued wine made from Rondinella, a traditional Valpolicella grape variety that is not often seen on its own. This rosé is very fresh and floral and delightfully refreshing.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Commune of Mezzane di Sotto in the eastern part of the Valpolicella region
<b>ELEVATION:</b>	200-300 meters
<b>SOILS:</b>	Primarily fossil-rich limestone
<b>TRAINING SYSTEM:</b>	Guyot and pergola
<b>FARMING PRACTICES:</b>	
<b>AGE OF VINES:</b>	10-15 years (planted 2003-2008)
<b>YIELD:</b>	12,000 kg per hectare
<b>GRAPES:</b>	100% Rondinella
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	Batonnage once a week until bottling
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Microfiltration
<b>AGING CONTAINER:</b>	9,000- to 16,000-liter stainless-steel tanks
<b>AGING TIME:</b>	
<b>BOTTLE AGING TIME:</b>	3 months
<b>PRODUCTION:</b>	
<b>VEGAN:</b>	No

### TECHNICAL DATA

<b>ALCOHOL:</b>	12.50%	<b>TOTAL ACIDITY:</b>	6 g/l
<b>RESIDUAL SUGAR:</b>	8 g/l	<b>EXTRACT:</b>	22 g/l