



TENUTA SANT'ANTONIO "ANTONIO CASTAGNEDI" AMARONE DELLA VALPOLICELLA DOCG

WINE STORY

Amarone della Valpolicella is the most prestigious red wine of Veneto, and the four brothers who started Tenuta Sant'Antonio dedicate their primary Amarone to their father, Antonio Castagnedi. The best grapes from different vineyards are selected for this wine and are brought to the winery's drying room to undergo the appassimento process. After at least 3 months of drying, the grapes have shriveled and lost much of their water, while retaining their sugar, flavor, and other components. Once fermented and aged in new barrels, the Amarone is a powerful wine, yet fruity, fresh, and clean.

VINEYARDS & VINIFICATION

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| VINEYARD LOCATION: | Commune of Mezzane di Sotto in the eastern part of the Valpolicella region |
| ELEVATION: | 300 meters |
| SOILS: | Sand and silt with fossil-rich limestone |
| TRAINING SYSTEM: | Guyot and pergola |
| FARMING PRACTICES: | Sustainable |
| AGE OF VINES: | 20-25 years (planted 1993-1998) |
| YIELD: | 9,000 kg per hectare (50% used for Amarone) |
| GRAPES: | 70% Corvina/Corvinone, 20% Rondinella, 5% Croatina, 5% Oseleta |
| TYPE OF YEAST: | Selected |
| POST-FERMENTATION PROCEDURES: | Batonnage once a month for the first year |
| SECOND FERMENTATION: | |
| MALOLACTIC FERMENTATION: | Yes, spontaneous in oak casks |
| FILTRATION: | Microfiltration |
| AGING CONTAINER: | New 500-liter French oak casks |
| AGING TIME: | 2 years |
| BOTTLE AGING TIME: | 8 months |
| PRODUCTION: | 80,000 bottles per year |
| VEGAN: | No |

TECHNICAL DATA

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|------------------------|-------|-----------------------|--------|
| ALCOHOL: | 15% | TOTAL ACIDITY: | 6 g/l |
| RESIDUAL SUGAR: | 9 g/l | EXTRACT: | 44 g/l |



PRODUCER PROFILE

Winery Owner(s):

Armando, Tiziano, Paolo, and
Massimo Castagnedi

Winemaker:

Paolo Castagnedi

Winery Founded:

1995

Region:

Veneto