



TENUTA SANT'ANTONIO "ARGILLE BIANCHE" RECIOTO DELLA VALPOLICELLA DOCG



PRODUCER PROFILE

Winery Owner(s):
Armando, Tiziano, Paolo, and
Massimo Castagnedi

Winemaker:
Paolo Castagnedi

Winery Founded:
1995

Region:
Veneto

WINE STORY

Recioto della Valpolicella is one of the classic dessert wines of Italy. Tenuta Sant'Antonio Argille Bianche is produced with the same grapes and techniques of Amarone, except that the fermentation of the dried grapes is stopped while a large amount of sugar remains in the wine. The result is a wine that is very sweet and a bit tannic. It's a meditation wine that Tenuta Sant'Antonio produces only in the top vintages. Argille bianche means white clays, referring to the soils in the vineyards here.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Mezzane di Sotto in the eastern part of the Valpolicella region
ELEVATION:	300 meters
SOILS:	Primarily fossil-rich limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	
AGE OF VINES:	30 years (planted 1988)
YIELD:	9,000 kg per hectare
GRAPES:	70% Corvina, 20% Rondinella, 5% Croatina, 5% Oseleta
TYPE OF YEAST:	Selected
FERMENTATION:	4 months of appassimento (drying of grapes)
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	Yes, spontaneous in oak casks
FILTRATION:	Microfiltration
AGING CONTAINER:	500-liter French oak casks in their second use
AGING TIME:	3 years
BOTTLE AGING TIME:	1 year
PRODUCTION:	3,000 375-ml bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:	120 g/l	EXTRACT:	45 g/l