

Amarone Selezione Antonio Castagnedi DOCG

Tenuta Sant'Antonio



Origin

Country	Italy
Wine Region	Veneto, Valpolicella Superiore
Winery	Tenuta Sant'Antonio

Technical Data

Grape Varieties	Corvina, Corvinone, Rondinella, Croatina, Oseleta
Type	Dry red wine
Bottle Sizes Available	375 ml, 750 ml, 1.5 L
Closure	Natural cork

Vinification	The grapes are selected twice by hand and transported in small crates. They are left to raisin for 3 months. After soft pressing in December, fermentation takes place at a controlled temperature with selected yeasts for 25 days in stainless steel tanks. Malolactic fermentation follows naturally in 500 litre barrels.
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Ageing	2 years in new 500 litre casks of French oak with batonnage once a week for the first year.
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Description

In Brief	With a balanced tannic structure and an authentic, recognisable flavour, Antonio Castagnedi is a fine glass of Amarone. The wine has an ageing potential of about 15 years.
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Tasting notes	Ruby red colour with purple reflections. On the nose: aromas of ripe red fruit, spicy notes of liquorice, black pepper and hints of chocolate. Well balanced on the palate, with soft tannins, warm, savoury, elegant, fine and fresh.
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Food Pairing	Savoury first courses, seasoned with truffle, game, red meats - grilled, roasted or boiled as well as mature cheeses.
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