

Amarone della Valpolicella Campo dei Gigli DOC

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	750 ml
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 2 to 3 weeks. Malolactic fermentation follows naturally in 500 litre barrels.
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Ageing	3 years in new casks of with batonnage once a week for the first year.
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Description

In Brief	This is the winery's most awarded Amarone by the best International Guides. Tenuta Sant'Antonio's oldest vineyard is dedicated to the lily, the flower that symbolises the estate. In that field grows a single vine, from which a unique wine is made. This wine has an ageing potential of 15-20 years.
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Tasting notes	Inky ruby red colour with purple reflections. On the nose: aromas of wild fruits, woody hints and mineral tones with aromas of liquorice, black pepper, tobacco, spices and chocolate. The flavours have great balance on the palate. The body is robust with high intensity. The wine must be opened at least 5 years after the vintage for optimal tasting experience.
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Food Pairing	Beautiful on its own but also with charcoal-grilled red meats, roast beef, braised meat, roasts with tasty sauces, game, hard and mature cheeses, nuts.
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Notes

