

Amarone della Valpolicella Riserva Liliu Est 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 with manual punching downs for 20-25 days in new open 500-litre casks of French oak. Malolactic fermentation follows naturally in 500 litre barrels. Natural stabilization.
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Ageing	3 years in new Bordeaux barrels of which the staves are dried in the open for over 36 months. Batonnage once a week for the first year. A further period of at least 4 years in bottle is necessary before the wine is released.
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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 – clear and consistent. The aroma is very intense, full and fine. Balsamic, almost iodine notes can be appreciated immediately, conveyed by the notable alcoholic strength. These then give way to the characteristic aroma of ripe cherries, plums, small woodland berries; spicy aroma of star anise, cinnamon, cardamom, black pepper, vanilla and ginger. Tertiary aromas of cocoa, chocolate, almond, toasted hazelnuts and pipe tobacco. On the palate it is certainly dry, warm and soft, well supported by a notable acidity, richness of flavour and rounded tannin content. Very persistent and fine balance. Certainly ready, a wine with strong shoulders that can stand the test of time.
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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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