

Nanfre DOC

Tenuta Sant'Antonio



Origin

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

Technical Data

Grape Varieties	Corvina, Rondinella
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Glass cap closure

Vinification	Manual harvest in small crates, followed by careful pressing with a pneumatic press. Fermentation takes place with selected yeasts at a controlled temperature for a period of 8-10 days. Natural malolactic fermentation follows. Batonnage is carried out in stainless steel vats with special mixers once a week until bottling.
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Ageing	In stainless steel vats at a controlled temperature for 6 months.
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Description

In Brief	A tempting gourmet wine! The name "Nanfre" comes from the nickname of Gianfranco, who once owned the vineyard.
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Tasting notes	Deep, bright, ruby-red colour. Fruity aromas of cherry, red fruits with floral and spicy notes. On the palate, the wine is rounded, fresh and aromatic with moderately prominent tannins.
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Food Pairing	Cold bites and dishes of pork, pasta, rice and risotto; spaghetti with salted sardines, tagliatelle with chicken livers, vegetable soups, Mediterranean fish soups, and white meat dishes.
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