Scaia Paradiso Appassimento

Tenuta Sant'Antonio

Origin

Country	Italy
Wine Region	Veneto, TreVenezie IGT
Winery	Tenuta Sant'Antonio

Technical Data

Grape Varieties	Corvina, Corvinone, Rondinella, Cabernet Sauvignon
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Hand-harvested in crates; the Cabernet Sauvignon is left to wither slightly for 20 days before pressing. Soft pressing with a pneumo-press, then first fermentation in steel at a controlled temperature with selected organic yeasts for 20 days.
Ageing	10 months in 500-litre tonneaux of French oak.

Description

In Brief	Scaia Paradiso comes from vines aged 20-25 years in the municipalities of Illasi and Mezzane, Verona. The slightly withered Cabernet Sauvignon adds concentration and spice to the classic Corvina, Corvinone and Rondinella blend.
Tasting notes	Ruby red with purple reflections. Aromas of morello cherry, small woodland berries and candied red fruits, with spicy notes of black pepper, liquorice, cocoa and tobacco. On the palate: soft and warm, with a distinct velvety feeling.
Food Pairing	Red meat and game, aged hard cheeses, and hearty stews.

Notes