

AMARONE DELLA VALPOLICELLA// CAMPO DEI GIGLI



Production area	Municipality of Mezzane di Sotto - Monti Garbi district.
Soil type	White with prevalently calcareous subsoil, with a loamy sandy fraction.
Altitude of vineyards	300 metres above sea level.
Grape variety	Corvina and Corvinone 70% - Rondinella 20% Croatina 5% Oseleta 5%.
Age of the vines	40 years.
Training	Pergola Veronese.
Density of planting	3,300 vines per hectare.
Yield	70 quintals per hectare.
Vinification	In new open French oak 500-litre tonneaux in an air-conditioned environment. Harvesting: double sorting by hand and laying out on wooden trays. Pressing: only first pressings. Fermentation: natural alcoholic with pumping over by hand for approx. 60 - 70 days in wooden barrels. Malolactic fermentation: natural in 500-litre tonneaux. Batonnage: once a month for the first year. Stabilisation: natural.
Ageing	3 years in new tonneaux.
Quantity produced	15,000 bottles.
Sensorial features	Colour: impenetrable ruby red with purple glints. Aroma: wild berries, hints of wood and minerals on fragrances of liquorice, black pepper, tobacco, spices and chocolate. Flavour: well-balanced, very intense, persistent and full-bodied and robust; to be consumed more than 5 years after harvest.
Alcohol content	16% Vol.
Acidity	6.19 g/l.
Residual sugar content	3.9 g/l.
Serving suggestions	Barbecued red meat, roast beef, braised meat, sliced beef or horsemeat, roasts with highly-flavoured sauces, furred and feathered game, hard and mature cheeses, nuts. And why not, to be consumed also on its own in the company of friends.
Serving temperature	16 °C - 18 °C.
Lay-down time	15 - 20 years.

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