

TENUTA SANT'ANTONIO

AMARONE "SELEZIONE ANTONIO CASTAGNEDI" 2003

Production area:	Municipality of Mezzane di Sotto – Monti Garbi
Type of soil:	sandy, muddy with a good deal of white calcareous protrusions
Vineyard altitude:	300 m above sea level
Grapes:	Corvina 70% - Rondinella 20% - Croatina 5% - Oseleta 5%
Age of vines:	20 - 25 years
Plant training system:	Guyot and Pergola
Plant density:	4,000 – 8,000 vines per hectare
Yield:	90 quintals per hectare
Winemaking:	in stainless steel at set temperatures - Harvesting: double hand-picking in plateaux - Pressing: soft with pneumopress - Fermentation: at set temperatures with selected yeasts for 25 days in steel - Malolactic: natural in 5 hl barrels - Batonnage: once a month for the first year - Stabilization: natural
Refinement:	2 years in new, 500-litre, French oak tonneaux
Quantity produced:	70,000 bottles
Organoleptic analysis:	Colour: ruby red with granite hues – Bouquet: ripe red fruit, spicy aromas of liquorice, black pepper and hints of chocolate – Taste: well structured with round, sweet tannins, soft and elegant
Alcohol:	14.50 % Vol.
Acidity:	6,51 g/l
Residual sugar:	6,8 g/l
Accompaniments:	tasty first courses seasoned with truffle, hare and game - red meats whether grilled, roast or boiled – mature cheeses
Serving temperature:	15°C - 17° C
Aging potential:	15 years

