

TENUTA SANT'ANTONIO

SCAIA BIANCA 2007

Production area:	Municipality of Colognola
Type of soil:	medium density with a gravel base
Vineyard altitude:	100 m above sea level
Grapes:	Garganega 50% - Trebbiano Soave 30% - Chardonnay 20%
Age of vines:	10 – 15 years
Plant training system:	guyot and pergola
Plant density:	3,300 – 6,000 vines per hectare
Yield:	120 quintals per hectare
Winemaking:	grapes separated from the bunch with cold steeping for 10 – 12 hours in a reduced environment – Pressing: soft and cold (8-9 degrees) with a pneumopress in an air-conditioned and reduced environment - Fermentation: at a low temperature of 14-15 degrees - Batonnage: once a week until spring - Stabilization: cold
Refinement:	in stainless steel
Quantity produced:	80,000 bottles
Organoleptic analysis:	Colour: pale yellow with greenish hues – Bouquet: white flowers like acacia and jasmine, hints of citrus fruit like pineapple, grapefruit and orange, apple and mango and a slight scent of banana – Taste: fresh and pleasant due to the well-sustained acidity. The body and aftertaste are soft. The finale is pungent and round
Alcohol:	12.50 % Vol.
Acidity:	5,92 g/l
Residual sugar:	3,9 g/l
Accompaniments:	aperitifs – fish or seasonal vegetable starters and cold dishes - first courses based on greens, vegetable risotto – thick soups and broth – fish in light sauces
Serving temperature:	12°C – 13°C
Aging potential:	3 – 4 years

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