

# TENUTA SANT'ANTONIO

## SCAIA ROSSA 2007

<b>Production area:</b>	Municipalities of Colognola and Mezzane di Sotto
<b>Type of soil:</b>	Colognola ai Colli: medium density with gravel base. Mezzane di Sotto: sandy, muddy with a good deal of white calcareous protrusions
<b>Vineyard altitude:</b>	200 – 300 m above sea level
<b>Grapes:</b>	Corvina 100%
<b>Age of vines:</b>	3 – 10 years
<b>Plant training system:</b>	Guyot and Pergola
<b>Plant density:</b>	3,300 – 8,000 vines per hectare
<b>Yield:</b>	120 quintals per hectare
<b>Winemaking:</b>	grapes separated from bunches with light, cold steeping - Pressing: soft with a pneumopress - Fermentation: at set temperatures in stainless steel - Malolactic: natural - Batonnage: once a week until the malolactic fermentation has finished - Stabilization: cold
<b>Refinement:</b>	in stainless steel
<b>Quantity produced:</b>	40,000 bottles
<b>Organoleptic analysis:</b>	Colour: ruby red with purple hues - Bouquet: floral with hints of red rose and violet, fruity with notes of red and black cherry, plum, wood fruits like blackberry, red and black currant, raspberry – Taste: well-balanced pungency and freshness. Intense and with good body despite its graceful youth
<b>Alcohol:</b>	13 % Vol.
<b>Acidity:</b>	5,92 g/l
<b>Residual sugar:</b>	3,9 g/l
<b>Accompaniments:</b>	first courses and risotto (including traditional Venetian dishes like gnocchi with mountain cheese, pasta with beans, sausage risotto) – red roast meats, mixed boiled meats like chicken, beef, tongue and cotechino (spiced sausage) – white meat and fowl in general – toasted polenta with herrings – mature cheeses
<b>Serving temperature:</b>	14°C – 15°C
<b>Aging potential:</b>	3 – 4 years

