

SCAIA GARGANEGA CHARDONNAY//



Production area	Municipality of Colognola ai Colli.
Soil type	Medium-textured with gravel in subsoil.
Altitude of vineyards	100 metres above sea level.
Grape variety	Garganega 50% - Trebbiano Soave 30% Chardonnay 20%.
Age of the vines	10 - 15 years.
Training	Guyot and Pergola.
Density of planting	3,300 – 6,000 Vines per hectare.
Yield	120 quintals per hectare.
Vinification	Pulling of grapes off bunches with cold maceration for 10 - 12 hours in reduced environment. Pressing: gentle and cold (8 °C - 9 °C) with pneumatic press in neutral environment. Fermentation: at a low temperature 14 °C - 15 °C. Batonnage: once a week until Spring. Stabilisation: cold.
Ageing	In stainless steel.
Quantity produced	100,000 bottles.
Sensorial features	Colour: pale straw yellow with greenish glints. Aroma: white acacia and jasmine flowers, bouquet of citrus fruits such as grapefruit, orange and pineapple, apple, pear and mango and a light touch of banana. Flavour: fresh and agreeable with a sustained acidity. Well-balanced softness and tang make it both inviting and intriguing.
Alcohol content	12.50% Vol.
Acidity	5.92 g/l.
Residual sugar content	3.9 g/l.
Serving suggestions	Aperitifs, starters with fish or seasonal vegetables and cold platters, first courses with greens, vegetable risottos, pasta with sauce and in broth, fish with light sauces.
Serving temperature	10 °C - 12 °C.
Lay-down time	3 - 4 years.

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