

Brothers in wine

The Castagnedi family at Tenuta Sant'Antonio in Valpolicella

Armando, Tiziano, Paolo and Massimo Castagnedi: four brothers and a single passion that originated in their father's vineyards at San Zeno di Colognola ai Colli, where the most famous Veronese wines are made: Amarone, Valpolicella, and Soave. In 1989, they took the bold and far-sighted decision to buy vineyards in the Monti Garbi region of Valpolicella, near Verona, laying the foundation for what has now an internationally famous brand, the producer of excellent wines, with more than one hundred hectares of vineyards and a state-of-the-art ageing facility.

It was a real challenge. The decision to plant new vines alongside the existing vineyards and to build a new winery in the

Monti Garbi area demanded courage and a keen business sense: two qualities the Castagnedi brothers do not lack.

You have to be a true viticulturist, in the purest sense of the word, rather than just a vigneron to even consider cultivating such unusual terrain. A vigneron would have dismissed the terroir on principle. The Castagnedi brothers, on the other hand, had tended and cared for vines for other vine-growing and wine-producing businesses in Tuscany, Sicily and Latium for years and realised the enormous potential of the Monti Garbi area.

Tenuta Sant'Antonio is a member of the Amarone Families Association, whose aim is to promote understanding of what "true Amarone" really is. Its basis is exactly that,

a business which has always believed and invested in the importance and the value of the family.

Monti Garbi

To produce wine, first of all you need the vineyards. The Tenuta Sant'Antonio estate lies in the Monti Garbi area of Valpolicella and more precisely in Mezzane di Sotto. The hills of Monti Garbi (which in the dialect of Verona means "hard" or "sour") are a real challenge to cultivate: the soil is difficult for viticulture because of extensive limestone formations, with white schist. But the gamble that Tenuta Sant'Antonio took with this terroir, plus all their hard work and effort, is paying off with the production of wines with very distinctive character.

The Tenuta Sant'Antonio vineyards extend beyond Valpolicella Classica into neighbouring regions, in the Val d'Illasi area at Colognola ai Colli, where the first family vines were originally planted.

Production philosophy

For more than twenty years, quality has been the main objective. The world of wine is evolving continuously. Research in this field is the source of inspiration for developments in viticulture and winemaking alike.

The aim of Tenuta Sant'Antonio is to create products with a greater personality, focussing especially on ways to achieve a more natural production.

Four or five years ago, Tenuta Sant'Antonio decided to try to make wines in a different style, improved by using the latest information from innovative research laboratories.



Above (left to right): Armando, Tiziano, Paolo and Massimo Castagnedi, the four brothers who founded and currently run Tenuta Sant'Antonio



Above: a view of the vineyards in Val d'Illasi

The style we aim at is light and different to the traditional: cleaner and fresher wines, despite the use of traditional techniques such as "appassimento" and "ripasso".

Amarone

Superior grape quality, through meticulous selection, painstaking care and traditional working methods throughout the production process all go to make Tenuta Sant'Antonio Amarone an outstanding wine.

The production of top quality Amarone depends on respect for long-formulated, strict rules. True Amarone has a low yield: two whole vines for a single bottle. The grapes are carefully selected on the vines and harvested between the end of September and October. They then rest in fruit-drying rooms for three/four months, where they lose more than half their weight and reach the optimum concentration of sugars, aromas and colour. Time and a lengthy ageing period in small French oak casks and in the bottle do the rest. Every Amarone has special qualities which make it unique, as is fitting for any great wine. We are proud of ours: **Amarone Selezione Antonio Castagnedi**, **Amarone Campo dei Gigli** and **Amarone Lillium est.**

Valpolicella

To produce a great Valpolicella, first of all you need to belong to this land and breathe its rhythms, its culture, traditions and wine-making skills. In other words, you need to understand the essential grapes of our region. Corvina is the basis of all the great reds of the Verona region, used with a small percentage of Rondinella, Croatina and Oseleta. Tenuta Sant'Antonio's **Valpolicella Superiore DOC La Bandina** is rightly regarded as one of the best Valpolicella Superiore wines; it's not bottled every year, only when the vintage guarantees the quality that is expected of it.

Ripasso

Tenuta Sant'Antonio's **Valpolicella Superiore Ripasso Monti Garbi** is made by re-fermenting valpolicella made from freshly-picked grapes together with the freshly-used pomace of fermented raisined grapes used for producing Amarone. The Ripasso technique used to produce the Monti Garbi produces a Valpolicella Superiore that is remarkably young, complex and intense, without ever losing its enjoyable drinkability.

Award-winning wine

Amarone Campo dei Gigli is one of the products that make us proudest, thanks to the many awards it has received over the years:

Tre Bicchieri (Gambero Rosso), awarded for 10 consecutive years;

94/100 points in **Parker's Wine Buyer's Guide 2010**;

Gold Medal in **Decanter World Wine Awards 2011**.



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