

Amarone Campo dei Gigli

Decanter Gold Medal, and
Tre Bicchieri for ten years running

In 1989, Tenuta Sant'Antonio, the famous Amarone producers, 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.

Amarone della Valpolicella DOC

Amarone is a wine of antique lineage, which is highly treasured not least because of the painstaking care and skill that goes into every stage of processing the meticulously selected very high quality grapes. Whoever produces a good Amarone does so by following ancient, strict and clear-cut rules. And if there have been particularly adverse climatic conditions in certain seasons, Amarone may even not be made at all, meaning that a whole year's work has been in vain.

Very little Amarone is produced: two whole vines are needed for just one bottle. The grapes undergo severe selection in the vineyard and are harvested in late September and October. They are then laid out in fruit stores for three to four months, where they lose more than half their weight and achieve optimum sugar concentration. At the end of the raisining period only the grapes that are perfect in all ways are crushed. The cold temperatures of January and February plus a long period of maceration on the



Making Amarone

How do you make Amarone? You start, of course, with the harvest, already carefully picking the best grapes, which are placed in a single layer in small 4/5 kg crates. These are then stacked in a shed called a "fruttaio" – with a further selection of the grapes, removing the bunches that have been damaged due to transport or excessive size or are not perfectly ripe – and left there for approximately three months for the drying or raisining process.

When the three months have passed, a further check is made on the health of the fruit and any bunches of



grapes that are not perfectly dried or have defects due to abnormal mould or mildew are discarded.

At this point the grapes are crushed and fermented in special steel tanks. Finally, after fermentation, the Amarone wine is put into oak barrels to age.

skins encourage natural fermentation as tradition dictates. Time, and a long period of ageing in small French oak casks and in

the bottle do the rest. Every Amarone, however, has its own peculiar qualities, as is only right for a great wine.



Amarone Campo dei Gigli

The most remarkable wine in the Tenuta Sant'Antonio portfolio is dedicated to the lily, the flower that symbolises the company. This is Amarone "Campo dei Gigli" (literally "Field of the Lilies"), full-bodied and intense, the summit of the range from this company run by brothers Armando, Tiziano, Massimo and Paolo Castagnedi.

Amarone Campo dei Gigli comes from the Monti Garbi region of Mezzane di Sotto, in the heart of Valpolicella. "Garbi", in the local Verona dialect, means "hard", a toponym which perfectly describes the rugged hills of this "cru" location. The soil, difficult for vine growing, is like a gamble: a terroir that repays the hard work and struggle of working it by yielding wines with a very distinctive character.

In fact, in making Amarone Campo dei Gigli, Tenuta Sant'Antonio favours a fresh and elegant style, rather than aiming at the strength usually associated with Amarone

wines. The result is an utterly unique wine, made with Corvina and Corvinone (70%), Rondinella (20%), Croatina (5%) and Oseleta (5%) grapes, the colour an inky, ruby red with purple reflections. The aroma is that of wild fruits, with woody hints and mineral tones with aromas of liquorice, black pepper, tobacco, spices and chocolate. The flavour is balanced, very intense, with a lingering robust body.

This Amarone pairs well with charcoal-grilled red meats, roast beef, braised meat, cold beef, roasts with tasty sauces, furred and feathered game, hard and mature cheeses, and nuts. But it's also perfect to drink by itself, with friends.

Amarone Campo dei Gigli has numerous awards from top international juries; it's won Gambero Rosso's Tre Bicchieri for ten consecutive years. But there are many more prizes won in the last years: from the Gold Medal in the Decanter World Wine Awards 2016, to a Silver in the International Wine & Spirit Competition 2017, to the score of 94/100 in the 2011 edition of Parker's Wine Buyer's Guide.

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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