

VALPOLICELLA SUPERIORE RIPASSO// MONTI GARBI/



Production area	Municipality of Mezzane - Monti Garbi district.
Soil type	Sandy, loamy with a lot of white calcareous subsoil.
Altitude of vineyards	300 metres above sea level.
Grape variety	Corvina and Corvinone 70% - Rondinella 20% - Croatina and Oseleta 10%.
Age of the vines	20 years.
Training	Guyot.
Density of planting	8,000 Vines per hectare.
Yield	100 quintals per hectare.
Vinification	At a controlled temperature for 8 days. Harvesting: by hand into crates. Pressing: gentle, with pneumatic press. Fermentation: alcoholic at a controlled temperature with selected yeasts, used for the Amarone grapes. "Ripasso": refermentation of the vinified young Valpolicella in October on the pomace of Amarone. Malolactic fermentation: natural in 500-litre tonneaux. Batonnage: once a month until October of the year after harvesting. Stabilisation: natural.
Ageing	15 - 16 months in 500-litre tonneaux, 30% of which are new and 70% one-wine barrels.
Quantity produced	200,000 bottles.
Sensorial features	Colour: ruby red. Aroma: red fruit and cherry. Flavour: sweetish, soft yet powerful, fresh, full-flavoured with a trace of tannin and a spicy aftertaste.
Alcohol content	14% Vol.
Acidity	5.6 g/l.
Residual sugar content	6 g/l.
Serving suggestions	First courses of pasta with meat sauce and Italian style sauces, grilled, roasted or boiled white meat, medium-hard cheeses.
Serving temperature	14 °C - 16 °C.
Lay-down time	10 years.

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