

TENUTA SANT'ANTONIO LILIUM EST AMARONE DELLA VALPOLICELLA DOC RISERVA 2008



WINE INTRODUCTION

Lilium Est, Latin for lily, is Tenuta Sant'Antonio's most intriguing wine due to its depth of aromas and flavours. It truly can be defined as a "meditation" wine. To be drunk with mindfulness and appreciation, exploring the wealth of sensory stimuli it has to offer.

WINEMAKING NOTE

Vinified in new open 500-litre casks of French oak. Harvest: double hand selection in trays. Pressing: only first-pressing must without pressing. Raising: 3 months. Fermentation: natural alcoholic with hand punching-down for about 20/25 days in wooden barrels. Malolactic fermentation: natural in 500 litre casks. Bâtonnage: once a week for the first year. Stabilization: natural. Aged 3 years in new Bordeaux barrels of which the staves are dried in the open for over 36 months. A further period of at least 4 years in a bottle is necessary before being sold.

APPEARANCE, AROMA AND TASTING NOTE

Inky ruby red, clear and consistent, its aroma is very intense, full and fine. Balsamic, almost iodine notes can be appreciated immediately, conveyed by the notable alcoholic strength. These then give way to the characteristic aroma of ripe cherries, plums, small woodland berries; spicy aroma of star anise, cinnamon, cardamom, black pepper, vanilla and ginger. Tertiary aromas of cocoa, chocolate, goudron, almond, toasted hazelnuts and pipe tobacco. On the palate it is certainly dry, warm and soft, well supported by a notable acidity, richness of flavour and rounded tannin content. Very persistent and fine balance. Certainly ready, a wine with strong shoulders that can stand the test of time.

WINE INFORMATION

Country:	Italy
Region:	Veneto
Sub Region:	Valpolicella
Wine Type:	Red Wine
Producer:	Tenuta Sant'Antonio
Wine Name:	Lilium Est Amarone della Valpolicella DOC Riserva
Vintage:	2008
Principle Grape (%):	Corvina/Corvinone (70)
Secondary Grape (%):	Rondinella (20)
Tertiary Grape (%):	Croatina (5)
Additional Grapes (%):	Oseleta (5)
Closure:	Natural cork
Winemaker Name:	Paolo Castagnedi
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	16.00%
Acid (g/L):	6.28
pH:	3.59
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Decanter:	Vintage 2008: 90 points
International Wine and Spirits Competition:	Vintage 2010: 93 points Vintage 2008: 97 points
Wine Advocate:	Vintage 2008: 96+ points

