

# TENUTA SANT'ANTONIO SELEZIONE ANTONIO CASTAGNEDI AMARONE DELLA VALPOLICELLA DOCG 2016



## WINE INTRODUCTION

This wine is dedicated to our father, Antonio Castagnedi. We make a selection of the best grapes from different vineyards and let them dry (appassimento) for at least 90 days as per Consorzio regulation. The philosophy behind this wine is to create an Amarone fruity, fresh and clean (aged in new barrels).

## WINEMAKING NOTE

Vinified in steel at a controlled temperature. Harvest: double hand selection in trays. Pressing: soft with pneumopress in December. Raising: 3 months. Fermentation: at a controlled temperature with selected yeasts for 25 days in steel. Malolactic fermentation: natural in 500 litre barrels. Bâtonnage: once a week for the first year. Aged 2 years in new 500 litre casks of French oak.

## APPEARANCE, AROMA AND TASTING NOTE

Ruby red with purple reflections, its aromas feature ripe red fruit, alongside spicy liquorice, black pepper and hints of chocolate. The palate is well balanced, with fat tannins, soft, warm, savoury, elegant, fine and fresh.

## WINE INFORMATION

Country:	Italy
Region:	Veneto
Sub Region:	Valpolicella
Wine Type:	Red Wine
Producer:	Tenuta Sant'Antonio
Wine Name:	Selezione Antonio Castagnedi Amarone della Valpolicella DOCG
Vintage:	2016
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 (%):	15.00%
Acid (g/L):	5.97
pH:	3.57
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE AWARDS

Mundus Vini 2021:	Gold
Decanter:	Vintage 2015: 85 points Vintage 2013: 88 points Vintage 2012: 90 points
International Wine and Spirits Competition:	Vintage 2012: Silver
Wine Advocate:	Vintage 2015: 93 points
Wine Enthusiast:	Vintage 2015: 89 points
Mundus Vini:	Vintage 2015: Silver



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