

TENUTA SANT'ANTONIO CAMPO DEI GIGLI AMARONE DELLA VALPOLICELLA DOCG 2016



WINE INTRODUCTION

Campo dei Gigli is a fantasy name and identify our most important vineyard. CAMPO means "field" and "GIGLI (singolar GIGLIO)" means lily, the flower symbol of the winery. The quality of these grapes creates an amarone with a classic style, concentrated and with balsamic notes. Fermentation happens in open barrels and the aging is made in the same barrels.

WINEMAKING NOTE

Vinified in new open 500-litre casks of French oak, in climate-controlled premises. Harvest: double hand selection in trays. Pressing: only first-pressing must without pressing in December Raising: 3 months. Fermentation: natural alcoholic with hand punching-down for about 30-40 days in wooden barrels. Malolactic fermentation: natural in 500 litre casks. Bâtonnage: once a week for the first year. Aged 3 years in new casks.

APPEARANCE, AROMA AND TASTING NOTE

Inky ruby red with purple reflections. Aromas feature wild fruits, woody hints and mineral tones alongside liquorice, black pepper, tobacco, spices and chocolate. The palate is balanced, very intense, with a lingering robust body, to be drunk at least 5 years after harvesting.

WINE INFORMATION

Country:	Italy
Region:	Veneto
Sub Region:	Valpolicella
Wine Type:	Red Wine
Producer:	Tenuta Sant'Antonio
Wine Name:	Campo dei Gigli 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 (%):	16.00%
Acid (g/L):	6.05
pH:	3.66
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Mundus Vini:	Gold
Wine Advocate:	96 points
Jancis Robinson:	16++ points
James Suckling:	93 points

