

# TENUTA SANT'ANTONIO FONTANA SOAVE DOC 2020



## WINEMAKING NOTE

Vinified in steel at a controlled temperature. Harvest: by hand in bins. Pressing: soft in reduction using nitrogen, with cold maceration for 2 hours. Fermentation: alcoholic non-malolactic at low temperature with selected yeasts. Bâtonnage: in stainless steel with special mixers until April/May. Stabilization: cold physical. Aged in steel at low temperatures.

## APPEARANCE, AROMA AND TASTING NOTE

Straw yellow in colour with greenish reflections. Aromas include fresh white flowers and elderberry, apple and pear. The palate is semi-dry and fairly warm with sustained but well balanced acidity, and a pleasant almond aftertaste.

## WINE INFORMATION

Country:	Italy
Region:	Veneto
Wine Type:	White Wine
Producer:	Tenuta Sant'Antonio
Wine Name:	Fontana Soave DOC
Vintage:	2020
Principle Grape (%):	Garganega (90)
Secondary Grape (%):	Trebbiano di Soave (5)
Tertiary Grape (%):	Chardonnay (5)
Closure:	Glass
Winemaker Name:	Paolo Castagnedi
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	12.50%
Acid (g/L):	6.04
pH:	3.28
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE AWARDS

James Suckling:	91 points
Jancis Robinson:	15 points