

TENUTA SANT'ANTONIO MONTE CERIANI SOAVE SUPERIORE DOC 2019



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 at low temperature with selected yeasts. Bâtonnage: in stainless steel with special mixers until April. Stabilization: cold physical. Aged in stainless steel at low temperatures 6 months.

APPEARANCE, AROMA AND TASTING NOTE

Straw yellow in colour with greenish reflections. Aroma are lead by citrus, especially grapefruit. The palate is fresh and long-lasting, finish with a delicate hint of bitter almond, typical of Soave.

WINE INFORMATION

Country:	Italy
Region:	Veneto
Wine Type:	White Wine
Producer:	Tenuta Sant'Antonio
Wine Name:	Monte Ceriani Soave Superiore DOC
Vintage:	2019
Principle Grape (%):	Garganega (100)
Closure:	Natural cork
Winemaker Name:	Paolo Castagnedi
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.00%
Acid (g/L):	6.51
pH:	3.28
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Jancis Robinson:	16.5 points
James Suckling:	92 points