

# TENUTA SANT'ANTONIO MONTI GARBI VALPOLICELLA SUPERIORE DOC RIPASSO 2019



## WINE INTRODUCTION

Monti Garbi is a locality in Mezzane di Sotto and also the name of the vineyard. It's a word from the Venetian dialect referred to the soil: MONTI means "hills" and GARBI means "rugged, arid, poor". It's a hill with poor, calcareous and chalky soil. Ripasso is a unique technique in the world which is only used in Valpolicella.

## WINEMAKING NOTE

Vinified at a controlled temperature for 8 days. Harvest: by hand in crates. Pressing: soft, with pneumo-press. Fermentation: alcoholic at temperature with selected biological yeasts, used for Amarone grapes. Ripasso: refermentation of young Valpolicella produced in October on Amarone skins. Malolactic fermentation: natural in 500 litre casks. Bâtonnage: once a month until October of the year after harvesting. Stabilization: natural cold for 10 days at -2 degrees. Aged 12 months in 500 litre casks, of which 30% new, 70% second use.

## APPEARANCE, AROMA AND TASTING NOTE

Ruby red in colour, aromas are dominated by red fruit and cherry. The palate is semi-dry, soft, caressing, fresh, savoury and fairly tannic with a spicy aftertaste.

## WINE INFORMATION

Country:	Italy
Region:	Veneto
Region:	Valpolicella
Wine Type:	Red Wine
Producer:	Tenuta Sant'Antonio
Wine Name:	Monti Garbi Valpolicella Superiore DOC Ripasso
Vintage:	2019
Principle Grape (%):	Corvina (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 (%):	14.00%
Acid (g/L):	5.70
pH:	3.57
Bottle Size:	150cl
Case/Pack Size:	6x150cl