

TENUTA SANT'ANTONIO VECCHIE VIGNE SOAVE DOC 2018



WINEMAKING NOTE

Vinified in steel at a controlled temperature. Harvest: by hand in 15 kg crates. Pressing: soft in reduction using nitrogen, with cold maceration for 2 hours. Fermentation: alcoholic non-malolactic at low temperature with selected yeasts. Aged in French casks for 6 months.

APPEARANCE, AROMA AND TASTING NOTE

Straw yellow in colour with golden reflections. Aromas are intense and complex, featuring fine, bitter almond, hydrocarbons, flint, white and yellow fruit jam, nuts and biscuit. The palate is dry, warm and soft, fresh, savoury, lightly astringent, bodied, balanced, intense, persistent, continuously evolving in the glass.

WINE INFORMATION

Country:	Italy
Region:	Veneto
Wine Type:	White Wine
Producer:	Tenuta Sant'Antonio
Wine Name:	Vecchie Vigne Soave DOC
Vintage:	2018
Principle Grape (%):	Garganega (100)
Closure:	Natural cork
Winemaker Name:	Paolo Castagnedi
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	5.58
pH:	3.33
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Jancis Robinson:	17 points
James Suckling:	93 points
Gambero Rosso:	Due Bicchieri