

SANT'ANTONIO

2020

# SANT'ANTONIO 'MONTI GARBI' VALPOLICELLA RIPASSO

VALPOLICELLA • VENETO • ITALY • EUROPE

## TECHNICAL DETAILS

### The Estate

Antonio Castagnedi was a winegrower in the Illasi Valley of eastern Valpolicella in the late 20th century who left 50 acres of vineyards to his four sons.

### Wine Making

Harvested by hand in crates. Pressing was soft, with pneumo-press. Fermentated alcoholic at temperature with selected biological yeasts, used for Amarone grapes. The ripasso is the refermentation of young Valpolicella produced in October on Amarone skins.

### Food Suggestions

Pairs well with pasta entrées with meat ragout and Italian sauces, grilled, roast or stewed white meats, hard medium-ripe cheeses.

## TASTING NOTES

On the nose, notes of red fruit and cherry. On the palate, it is sweet, soft, enveloping, fresh, savory and quite tannic with a spicy aftertaste.

**Corvina, Corvinone, Rondinella, Croatina, & Oseleta grape blend.**

**This wine contains allergens, sulfites.**

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SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

