SANT'ANTONIO

SANT'ANTONIO 'ANTONIO CASTAGNEDI' VALPOLICELLA AMARONE

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This Wine



TECHNICAL DETAILS

The Estate
Most of the historic producers of Valpolicella are located on the western side of the denomination, but the Valpolicella district stretches east across several hills and valleys almost to Soave, and it is in this eastern zone that some new, exciting, and innovative wineries have been established in recent years.

Wine Making
After at least 3 months of drying, the grapes have shriveled and lost much of their water, while retaining their sugar, flavor, and other components. Once fermented and aged in new barrels, the Amarone is a powerful wine, yet fruity, fresh, and clean.

Food Suggestions
Pairs well with blue cheese, beef, lamb, deer, venison, and poultry based dishes.

TASTING NOTES

Ruby red with purple reflections. Aromas of ripe red fruit, spicy aromas of licorice, black pepper and hints of chocolate. On the palate the wine is well balanced, with fat tannins and is soft, warm, savory, elegant, fine and fresh.

Corvina, Corvinone, Rondinella, Croatina, & Oseleta grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 15
- Class: Red

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