

SANT'ANTONIO

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. Fermented 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

