TENUTA SANT'ANTONIO SELEZIONE ANTONIO CASTAGNEDI AMARONE DELLA VALPOLICELLA DOCG 2015



Wine Introduction

Selezione Antonio Castagnedi is a lighter more vibrant style than the usual Amarones available on the market. Its grapes are dried for less time (approximately 2.5 months) leaving the grapes with a bit more liquid allowing the resulting wine to be lighter and more elegant in style while still presenting the characteristic flavour profile of Amarone. This Amarone can be paired with a wider range of foods thanks to its different vinification approach.

Tasting Notes

Selezione Antonio Castagnedi is ruby red with purple reflections. The aroma profile contains ripe red fruit, spicy aromas of liquorice, black pepper and hints of chocolate. On the palate the flavours are well-balanced with the fat tannins giving an overall soft, warm, savoury, and elegant finish.

Wine Information

Country:	Italy
Region:	Veneto
Winemaker:	Paolo Castagnedi
Grape:	70% Corvina & Corvinone, 20% Rondinella, 5% Croatina,
	5% Oseleta
Alcohol:	15.0%
Total Acidity:	5.78g/L
pH:	3.87
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2014 - Gold Outstanding - International Wine & Spirits Competition

2008 - 92 Points - Wine Enthusiast

2007 - 93 Points - Wine Enthusiast

