ROSSO VERONESE I.G.T./ SPONSÀ//

Production area	Municipality of Mezzane di Sotto - Monti Garbi district.
Soil type	Sandy, loamy with a lot of white calcareous subsoil.
Altitude of vineyards	300 metres above sea level.
Grape variety	Corvina and Corvinone 50% - Rondinella 20% Cabernet Sauvignon 30%
Age of the vines	20 - 25 years.
Training	Pergola Veronese and Guyot.
Density of planting	4.500 vines per hectare.
Yield	70 quintals per hectare.
Vinification	The grapes are hand-pick and put into crates. The Cabernet Sauvignon dries for 30 days into small open crates before pressing. This natural dryness process serves to dehydrate the berries, encourage the concentration of sugars, have greater aromatic complexity and exalt the fruit. According to the tradition, Corvina e Rondinella are suddenly in "red" vinified. The Cabernet Sauvignon ages in French oak for about 6 months. After that there's the assembling between the part of the grapes aged in steel and the part aged in oak.
Ageing	6 months in tonneaux barrels.
Quantity produced	30.000 bottles.
Sensorial features	Colour: ruby red with purple glints. Flavour: sweetish, soft and warming, velvety and silky tannins, full-bodied with long persistence.
Alcohol content	13,50% Vol.
Acidity	5,8 g/l.
Residual sugar content	8 g/l.
First vintage	2008
Serving suggestions	pasta dishes with sauce, red meat, game, mature cheeses.
Serving temperature	14 °C - 16 °C.
Lay-down time	4 - 5 years.

Azieda Agricola Tenuta Sant'Antonio di Massimo, Armando, Tiziano e Paolo Castagnedi Via Monti Garbi, Loc. San Briccio - Mezzane di Sotto, Verona - Italy tel. + 39 045 7650383 fax +39 045 6171098 www.tenutasantantonio.it - info@tenutasantantonio.it

Jenuta Sant'Antonio



