

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



TÉLOS L'AMARONE



PRODUCTION AREA

Mezzane di Sotto – Monti Garbi District.

TYPE OF SOIL

White with a prevailing chalky rocky soil, with a silt-sand fraction.

VINEYARD ALTITUDE

350 m.a.s.l

GRAPES

Corvina 70% - Rondinella 20% - Croatina 5% - Oseleta 5%

AGE OF VINES

25 years.

TRAINING SYSTEM

Guyot and Pergola veronese.

VINE DENSITY

6,500 vines per ha.

YIELD

70 q. ha.

VINIFICATION

Harvesting: by hand in crates in the second week of September. **Fermentation:** alcoholic at a controlled temperature with selected yeasts. **Malolactic:** during alcoholic fermentation. **Pressing:** gentle, with pneumatic press in an inert environment (oxygen-free).

AGEING

Sixteen months in 500-litre French oak casks. 100% new casks.

QUANTITY PRODUCED

12,000 bottles approx.

ORGANOLEPTIC EXAMINATION

Clear, ruby-purple red and consistent **colour**. Intense, complex and fine aroma, with floral notes of berries such as cherry, currant, and blueberry, but also spicy notes of pepper, cloves, and liquorice. The mineral presence of its aromas is evident and prevailing, mainly with the classic and distinguishing smell of black graphite that identifies its origin and tight link with the soil and the land. Tertiary notes due to ageing in medium-sized French oak casks complete the **aroma spectrum**, adding light and pleasant smells of cocoa, vanilla, and coffee. Dry, warm and mellow **in mouth**. Well balanced and persistent. Its continuous evolution must be discovered gradually.

ALCOHOL

15,5 % Vol.

ACIDITY

5,7 g/l.

RESIDUAL SUGAR

6 g/l.

PAIRING

Braised meat, lamb, game, ripe but not strong cheeses.

SERVING TEMPERATURE

16 °C.

AGEING POTENTIAL

6 - 7 years.