Tenuta Sant’Antonio’s Amarone della Valpolicella 30 Anni

scritto da Fabio Piccoli | 23 Maggio 2026



There are wines born to celebrate a milestone, and others that — precisely because of that milestone — manage to say something genuinely new. The Amarone della Valpolicella 30 Anni 2020 by Tenuta Sant’Antonio belongs to this second category: more than a commemorative label, it is a statement of intent about what Amarone might become.

We tasted it, and it caught our attention from the very first sip. Three years of aging in tonneaux, a blend built on Corvina and Corvinone (70%), Rondinella (20%), Croatina (5%) and Oseleta (5%); a bright ruby red with purple reflections, across a production of 60,000 bottles. A deeply classical foundation, interpreted with a contemporary stride.

The question at hand is a delicate one. There is much talk

today about “lightening” great red wines. The market asks for more freshness, more drinkability, less apparent extraction, less muscle. Yet the risk — visible in many recent interpretations — is that in trying to make a wine more agile, you end up stripping it of identity. Amarone, in particular, cannot simply become a leaner red: it would lose that depth, that aromatic density, that slow-burning vocation that constitute its very soul.

What Tenuta Sant’Antonio achieves here is a rare balance. This 30 Anni does not disavow a single aspect of its nature: it retains the richness of ripe fruit, the spiced texture, the warmth, the silky tannins, and that balsamic depth belonging to the finest Valpolicella tradition.

The real achievement, then, is an Amarone that is not “lighter” in any reductive sense, but more readable. More relaxed. More harmonious. A wine that does not seek to impress through sheer power, but to convince through measure. The structure is there, the alcohol is part of the design, the substance is fully present — and yet everything seems oriented toward a surprisingly dynamic drinking experience. Freshness here is no modern affectation, but an inner force that holds the sip together, extends its stride, and sharpens its contours.

On the nose, it opens with a broad but uncluttered profile: dark cherry, plum, sweet and dark spices, pepper, liquorice, cocoa, and a balsamic nuance that adds depth without weighing things down. On the palate, the wine plays its best hand: the fruit is ripe but far from jammy, the tannin is polished, the oak accompanies without overshadowing, and the finish holds both tension and clarity. This is precisely where Amarone returns to being a table wine, not merely a wine for contemplation.

That may be the most compelling achievement of all: bringing Amarone back into a broader gastronomic dimension. Beyond

braised meats, game and aged cheeses, this wine sits comfortably alongside rich pasta dishes, ragù, flavourful risottos, roasted meats, truffle preparations, and the full breadth of autumnal and winter cooking – without demanding any particular monumentality.

The word one is tempted to reach for – and which today sounds almost old-fashioned – is typical. Not typical in the sense of predictable, but in its more noble meaning: faithful to the territory, the grapes, the method, the flavour memory of Amarone. This wine does not pursue surface-level modernity; it pursues a modernity of balance. It is contemporary because it is drinkable, fresh, and proportionate. And it remains Amarone, through and through.

In this sense, the Amarone della Valpolicella 30 Anni by Tenuta Sant'Antonio stands as one of the most persuasive expressions of the new direction in Italy's great red wines: it does not lighten by erasing, but by illuminating. It sheds weight without shedding substance.

Company Profile

Tenuta Sant'Antonio – The story of the Castagnedi family and Tenuta Sant'Antonio is more than a tale of business success: it is a hymn to life, to roots, to the land. It is the story of an Italian family that has transformed love for its homeland into a form of excellence recognized worldwide—guided by genuine passion, quiet courage, and a deep sense of gratitude for the Veronese hills where they were born and raised. Respect for the environment, the relentless pursuit of quality, the adoption of sustainable practices, and the enhancement of native grape varieties are the cornerstones that inspire every action of the four Castagnedi brothers.

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