SCAIA’s SCAIA Garganega/Chardonnay

scritto da Fabio Piccoli | 16 Maggio 2026



For me, this is not a review like any other. It is a special one, because I had the rare fortune of following the birth of the Scaia line from its very genesis, back in 2006, when this project was still an intuition, a possibility, almost an open question about the future.

I remember perfectly the meetings with Armando, Tiziano, Paolo and Massimo Castagnedi, the four brothers at the helm of Tenuta Sant’Antonio. We were debating whether it was right to introduce, alongside the winery’s more identity-driven and territorial production, a line of wines that seemed so “different” – freer, more immediate, more contemporary. A line that, at least on the surface, appeared to drift away from the estate’s historic production philosophy.

But the answer, in the end, was simple. Simple, not easy.

Scaia was to represent a viticultural excellence capable of staying true to the authentic soul of its territory of origin, while at the same time speaking a more accessible, more open, more universal language. Not a commercial shortcut, then, but a project of expressive freedom: a different way of interpreting the grapes, the landscape, the Veronese vocation, without compromising on quality.

After all, as Armando Castagnedi himself has expressed clearly, Scaia was born precisely from the need to showcase white grape varieties in an unconventional way, reaching those consumers who may not yet have been ready or accustomed to the more classical language of Soave, but were nonetheless looking for a wine that was pleasurable, fresh, well-made and recognisable. The choice of IGT status gave the Castagnedi family the stylistic freedom needed to craft wines that are more approachable in expression, yet no less serious in substance.

And when choices are this consistent with a winery's deeper soul – when they innovate without betraying – they are ultimately rewarded. It is no coincidence that Scaia is today one of the most successful lines on the market and among the most appreciated by consumers. Personally, I have lost count of the times friends and acquaintances have asked me: "Can you recommend a Scaia?" And tasting even a single wine from this line is enough to understand the reasons behind a success that is entirely deserved.

I found further confirmation of this with the Scaia Garganega Chardonnay 2025 Trevenezie IGT.

The wine is born from a blend of 55% Garganega and 45% Chardonnay, aged in stainless steel, with a significant production volume – a sign of a project that is now fully recognised and well established. In the glass it shows a

luminous straw yellow with greenish highlights, consistent with its fresh and fragrant profile.

On the nose it is immediate but never banal: floral aromas come through, alongside exotic fruit, citrus hints and a lovely aromatic clarity. The Garganega brings its characteristic territorial freshness and salinity; the Chardonnay adds softness, roundness and a more internationally oriented fruitiness. It is precisely in this balance that Scaia reveals its stylistic intelligence: it has no desire to complicate the sip, but equally no intention of trivialising it.

On the palate it impresses with freshness, flow and drinkability, supported by well-integrated acidity and a savoury finish that immediately calls for a second glass. This is a wine that needs no lengthy explanation, because it speaks directly; yet, if listened to with care, it reveals a technical precision and a purposeful coherence that are far from ordinary. The accompanying tasting notes equally highlight its freshness, its easy-drinking quality and its savoury finish, as well as its remarkable versatility at the table.

Perhaps the true strength of the Scaia Garganega Chardonnay 2025 lies precisely here: it manages to combine extraordinary elegance with a uniquely immediate and drinkable character. It is like one of those pieces designed by a great fashion house – refined, recognisable, stylistically impeccable, yet so effortlessly wearable that anyone can make it their own.

A wine “for everyone”, yes – but not in any reductive sense. Rather, a wine capable of being understood by many without ever surrendering its identity. A wine that can accompany an aperitivo, a dinner with friends, a fish dish, a risotto, a vegetable quiche, or simply a moment of everyday pleasure. Its ideal serving temperature, between 8 and 10°C, further enhances its fresh and convivial character.

Scaia Garganega Chardonnay 2025 is proof that simplicity, when it springs from a clear vision and deep expertise, can become the highest form of elegance. It is an accessible, contemporary and luminous wine – but above all, one that remains faithful to the original idea that brought it into being: speaking to a wide audience without ever losing its connection to the land, the grapes and the family that gave it life.

And today, nearly twenty years after the birth of Scaia, this glass confirms a truth: some intuitions, when they are genuine, do not age. They grow.

Company Profile

SCAIA – Scaia is one of the brands of Famiglia Castagnedi born from a daring vision: to craft wines that break with convention, placing pleasure and accessibility at the heart of every glass. The brand's philosophy is rooted in reinterpreting Verona's winemaking heritage with a contemporary spirit, blending native grapes with international varieties and innovative techniques. With carefully selected vineyards, distinctive stylistic choices (like the signature glass stopper), and a strong visual identity, Scaia stands out as a truly unique wine – youthful, versatile, approachable, and unforgettable- Scaia speaks to a generation of curious, social consumers who seek quality without complications.

SCAIA
Via Ceriani 23 Colognola ai Colli (VR) 37030 IT
info@tenutasantantonio.it – 045 765038
https://tenutasantantonio.it

