

Tenuta Sant'Anna

Rosso VENEZIA DOC

Rosso Venezia DOC is a typical wine of the area. Blend of Merlot and Cabernet for a fruity and rustic red wine.

GRAPES	Merlot - Cabernet
GRAPE YIELD	Approximately 7.000/8.000 kg/ha
AREA	South-East Veneto, Tenuta Sant'Anna
ALTITUDE	30/40 m asl
CULTIVATION METHOD	Guyot
PLANTS DENSITY	4.000/5.000 plants per hectare
AGEING	Cement tanks
VINTAGE	2020
ANALYSIS DATA	Alcohol 12,5% vol Total acidity 5,3 g/l
AGING POTENTIAL	3/4 years

Production area

The soil is lime-clay, moderately deep and alkaline, typical of the Veneto plain. It rests on an ancient layer, a paleosol known as "caranto". The climate is generally temperate and humid due to its proximity to the sea, but a wide temperature range characterises it due to the alternate cold wind (Bora) and warm-humid one (Sirocco).

Winemaking

After destemming and pressing, the vinification is carried out in stainless steel tanks, with daily pumping over and maceration over skins for 5-6 days at a temperature of 25-28°C. It is followed by malolactic fermentation and aged in cement tanks.

Taste

COLOUR: Intense red with red-purple reflections.

BOUQUET: The combination of Merlot and Cabernet, source of complexity, reveals a fruity soul with notes of spices and green pepper.

PALATE: Fresh, rustic and long-lasting.

Pairing

Perfectly paired with medium cheeses and charcuterie, pasta and risotto with meat sauces.

