

Tenuta Sant'Anna

Valpolicella DOC

Valpolicella is a fragrant, dry and pleasant red wine. Produced with grapes native to the Verona area (Corvina, Corvinone and Rondinella), this wine is elegant, light and pleasantly drinkable. A new addition to the Tenuta Sant'Anna range.

GRAPES	Corvina, Corvinone, Rondinella, other grapes
GRAPE YIELD	Average yield per hectare of 70 hl
AREA	Valpolicella
ALTITUDE	Between 150 and 450 m asl
CULTIVATION METHOD	Double pergola
PLANTS DENSITY	3.300 vines per hectare
AGEING	Aged in the bottle, 3 months
VINTAGE	2020
ANALYSIS DATA	Alcohol 12,5% vol Total acidity 5,8 g/l
AGING POTENTIAL	2/3 years

Production area

The vines are grown on hilly and also terraced land at approximately 150 metres above sea level. The soil is lime-clay, moderately alkaline and at times calcareous, and lies on marl that dates back to the Eocene era, meaning that stony soil containing fossils may be expected or even abundant. The soil is of average permeability and has a shallow capacity for holding water.

Winemaking

The grapes are harvested in the first half of October on late maturing. Destemming is followed by soft crushing. Malolactic fermentation takes place in a stainless steel tanks. Once bottled, the wine ages for at least 3 months.

Taste

COLOUR: Ruby red colour with shades of red-purple.

BOUQUET: Vinous and spicy, with strong notes of red fruits.

PALATE: Dry, warm and medium-bodied, velvety with well balanced tannins.

Pairing

Perfectly paired with pasta, meats and mature cheeses.

