

Tenuta Sant'Anna

Rosato IGT TREVENEZIE

A rosé wine that offers fresh and fruity fragrances, suited to summer dishes such as salads, cheeses, pasta and rice salads. The Tenuta Sant'Anna Rosato IGT Trevenezie is a perfect companion for family evenings with a gourmet pizza or a classic pasta with tomato and basil.

GRAPES	Merlot
GRAPE YIELD	Approximately 7.000 / 8.000 kg/ha
AREA	Friuli high plain, Western Friuli, Spilimbergo
ALTITUDE	130 m asl
CULTIVATION METHOD	Guyot
PLANTS DENSITY	4.000 plants per hectare
AGEING	In steel
VINTAGE	2021
ANALYSIS DATA	Alcohol 12,5% vol
AGING POTENTIAL	1/2 years

Production area

The terroir is alluvial, predominantly gravelly or stony. The Friuli high plain guarantees a wide temperature range between day and night that exalts the aromas, the fragrances and the elegance of the grapes. The temperate climate is aided by the presence of the Friuli Dolomites, which serve as protection from the cold north winds and facilitate the mitigating effects of the Adriatic Sea to the south.

Winemaking

Vinification takes place with gentle squeezing and cold maceration for 24 hours to maintain all the fruity notes of the grapes. Racking and fermentation take place in stainless steel containers at a controlled temperature. It is followed by aging in steel tanks to preserve the wine's freshness.

Taste

COLOUR: Elegant antique pink colour.
BOUQUET: Perceptible notes of rose blossom with nuances of small red fruits and other fruity notes.
PALATE: A skilful blend of acidity and sweetness.

Pairing

Ideal with hors d'oeuvres and simple fish dishes and prosciutto San Daniele.

