

Tenuta Sant'Anna

Pinot Grigio

VENEZIA

DOC

An ample and delicate Pinot Grigio, with an intriguing freshness, a distinctive characteristic of all Tenuta Sant'Anna's white wines that makes it easy to be enjoyed and extremely versatile.

GRAPE	Pinot Grigio
GRAPE YIELD	Approximately 130 qli/ha
AREA	South-East Veneto, Tenuta Sant'Anna
ALTITUDE	30/40 m asl
CULTIVATION METHOD	guyot with a Doubled arched cane
PLANT DENSITY	4.000 plants per hectare
AGEING	On the yeasts, 3 months
VINTAGE	2022
ANALYSIS DATA	Alcohol 12,5 % vol Total Acidity 5.8 g/l
AGEING POTENTIAL	2/3 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. Still, it is characterised by a wide temperature range due to the alternate cold wind (Bora) and warm-humid one (Scirocco).

Winemaking

Vinification takes place with a gentle squeezing of the grapes and rapid separation of the must from the skins. Fermentation is in stainless steel tanks at a temperature of 15-16°C and is followed by aging over fine yeasts for three months.

Taste

COLOUR: Straw yellow with golden nuances that reflect the colour of the original grape.

BOUQUET: Perfumed with green apple, pear and citrus fruits, with floral hints and vegetal notes.

PALATE: Notable freshness accompanied by a distinct tanginess and discrete smoothness.

Pairing

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

