

Tenuta Sant'Anna

Prosecco

DOC

BRUT

The Prosecco DOC has made itself known all over the world; it comes to life in the glass, with each sip full of emotion.

GRAPES	Glera
GRAPE YIELD	Approximately 180 q/ha
AREA	South-East Veneto, Tenuta Sant'Anna
ALTITUDE	30-40 m asl
CULTIVATION METHOD	Double arched cane and free cordon
PLANT DENSITY	3.600 /4.000 plants per hectare
VINTAGE	ND
ANALYSIS DATA	Alcool 11% vol
	Total Acidity 5,7
	Sugars 8 g/l
AGING POTENTIAL	24-30 months

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).

Wine Making

Vinification takes place with a gentle crushing and pressing of the grapes and rapid separation of the must from the skins. The must is fermented in stainless steel tanks at a controlled temperature of 15-16°C to preserve the original aromas.

Once alcoholic fermentation has taken place, the wine is refermented in an autoclave. Sparkling process in autoclave with Martinotti method for at least 40 days.

Taste

COLOUR: Pale straw yellow, with slightest of green highlights.

BOUQUET: On serving, a dense and persistent foam releases floral and fruity fragrances, which include the characteristic acacia blossom and rennet apples. PALATE: Pleasantly creamy sensation.

Generously fresh with a delightful acidic aftertaste as an invitation to take another sip.

Pairing

Perfect for aperitifs, this prosecco is suited throughout the whole meal. It goes particularly well with fish-based dishes and is ideal with hors d'oeuvres, risottos and fried foods.

