

Tenuta Sant'Anna

Prosecco

DOC

EXTRA DRY

The first-ever Prosecco from Tenuta Sant'Anna, the winery milestone, needs no introduction; harvest after harvest confirms its timeless appeal.

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	Alcohol 11% vol Sugars 14 g/l Total Acidity 5,8
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: Straw yellow with light hints of green. On serving, it forms a dense and refined foam, which persists at length, feeding on tiny bubbles.

BOUQUET: Hints of peach, pear and acacia blossom.

PALATE: Easy and pleasant to drink, initially fresh and soft on the palate; it gives way to flavours of fruit and a pleasantly tangy aftertaste.

Pairing

Very versatile, it is delightful as an aperitif, with hors d'oeuvres and appetisers in general, as well as with light charcuterie and cheeses.

