

# Tenuta Sant'Anna

## Prosecco

DOC

MILLESIMATO ROSE' BRUT

**Glera and Pinot, two top-class grapes that come together in a Prosecco that tastes of rose blossom and red fruits, spring in a glass.**

GRAPES	Glera / Pinot Nero
GRAPE YIELD	<b>Glera</b> 180 qli/ha / <b>Pinot Nero</b> 100 qli/ha
AREA	<b>Glera</b> South-East Veneto, Tenuta Sant'Anna <b>Pinot Nero</b> Western Friuli high plain, Spilimbergo
ALTITUDE	<b>Glera</b> 30-40 m asl <b>Pinot Nero</b> 130 m asl
CULTIVATION METHOD	<b>Glera</b> Double arched cane and free cordon <b>Pinot Nero</b> Guyot
PLANT DENSITY	<b>Glera</b> 3.600 /4.000 plants per hectare <b>Pinot Nero</b> 4.000 plants per hectare
VINTAGE	2022
ANALYSIS DATA	Alcool 11% vol Total Acidity 5,8 g/l
AGING POTENTIAL	Sugars 8 g/l 24-30 months

### Production Area

#### Glera

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".

#### Pinot Nero

The terroir is alluvial, predominantly gravelly or stony.

### Wine Making

#### Glera

Gentle crushing and pressing of the grapes and rapid separation of the must from the skins. Fermentation takes place in stainless steel tanks at a temperature of 15-16°C

#### Pinot Nero

Maceration at 8-10°C for 24 hours. Fermentation at controlled temperature. Blending. Re-fermentation for 60 days. Sparkling process in autoclave with Martinotti method for at least 60 days.

### Taste

COLOUR: Elegant antique pink colour.

BOUQUET: Fragrance of rose blossom and small red fruits accompanied by fruity notes.

PALATE: Balanced, elegant and persistent, thanks to the contribution of Pinot Nero.

### Pairing

Excellent as an aperitif, it is a wine to be enjoyed throughout the meal, it goes with cold light dishes, such as a plate of semi-mature cured ham. It pairs very well with risotto, with fish based main courses or white meats.

