

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.

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| GRAPES | Glera / Pinot Nero |
| GRAPE YIELD | Glera 180 qli/ha / Pinot Nero 100 qli/ha |
| AREA | Glera South-East Veneto, Tenuta Sant'Anna Pinot Nero Western Friuli high plain, Spilimbergo |
| ALTITUDE | Glera 30-40 m asl Pinot Nero 130 m asl |
| CULTIVATION METHOD | Glera Double arched cane and free cordon Pinot Nero Guyot |
| PLANT DENSITY | Glera 3.600 /4.000 plants per hectare Pinot Nero 4.000 plants per hectare |
| VINTAGE | 2023 |
| 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.

