

# Tenuta Sant'Anna

## ROSSO

### VENEZIA

#### DOC

**Rosso Venezia DOC is a typical wine of the area. Blend of Merlot and Cabernet for a fruity and rustic red wine.**

GRAPE	Merlot - Cabernet
GRAPE YIELD	Approximately 100 qli/ha
AREA	South-east Veneto, Tenuta Sant'Anna
ALTITUDE	30-40 m asl
CULTIVATION METHOD	Guyot
PLANT DENSITY	4.000-5.000 plants per hectare
AGEING	Cement tanks
VINTAGE	2023
ANALYSIS DATA	Alcool 13 % vol total Acidity 5,4 g/l
AGEING POTENTIAL	3/4 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, but a wide temperature range characterises it due to the alternate cold wind (Bora) and warm-humid one (Scirocco).

#### Winemaking

After destemming and pressing, the vinification is carried out in stainless steel tanks, with daily pumping over and maceration over skins for 5-6 days at a temperature of 25-28°C. It is followed by malolactic fermentation and aged in cement tanks.

#### Taste

**COLOUR:** Intense red with red-purple reflections.

**BOUQUET:** The combination of Merlot and Cabernet, source of complexity, reveals a fruity soul with notes of spices and green pepper.

**PALATE:** Fresh, rustic and long-lasting.

#### Pairing

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

