

Tenuta Sant'Anna

Prosecco DOC VINO FRIZZANTE

A more vibrant version of Italy's most famous sparkling wine, presenting the classic flavour of Prosecco DOC in a modern key. Ideal as an aperitif or throughout the meal, combining the winemaking traditions of Tenuta Sant'Anna with an innovative cap.

GRAPES	Glera
GRAPE YIELD	Approximately 18.000 kg/ha
AREA	South-East Veneto, Tenuta Sant'Anna
ALTITUDE	30/40 m asl
CULTIVATION METHOD	Free cordon and double arched cane
PLANTS DENSITY	3.600/4.000 plants per hectare
VINTAGE	2020
ANALYSIS DATA	Alcohol 11% vol Total acidity 5,5 g/l Sugars 9 g/l
AGING POTENTIAL	1/2 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. Still, it is characterised by a wide temperature range due to the alternate cold wind (Bora) and warm-humid one (Scirocco).

Winemaking

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: Medium-intensity straw-yellow. On serving, it forms a dense and refined foam, which persists at length, feeding on tiny bubbles.
BOUQUET: Hints of peach, pear and cacia blossom.
PALATE: Easy and pleasant to drink, initially fresh and soft; it gives way to flavours of fruit and a pleasantly tangy aftertaste.

Pairing

Perfect for aperitifs, this prosecco is suited to pairings throughout a meal.

