

Cabernet Sauvignon VENEZIA DOC

One of the most classic of Tenuta Sant'Anna's wines. In production since the 1960s, it has a long story to tell, a story of daily life and evolution, just like the nature of the Tenuta. Ruby red with notes of green pepper.

GRAPES	Cabernet Sauvignon
GRAPE YIELD	Approximately 7.000-8.000 kg/ha
AREA	South-East Veneto, Tenuta Sant'Anna
ALTITUDE	30/40 m asl
CULTIVATION METHOD	Guyot andspurred cordon
PLANTS DENSITY	4.000/5.000 plants per hectare
AGEING	Cement tanks
VINTAGE	2020
ANALYSIS DATA	Alcohol 12,5% vol Total acidity 4,9 g/l
AGING POTENTIAL	4/5 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

After destemming and crushing, 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 ruby red.
BOUQUET: Fragrant, pleasantly fresh and vinous, with marked hints of ripe fruit.
PALATE: Elegant tannins and good complexity, the typical personality of Cabernet Sauvignon.

Pairing

Perfectly paired with all types of red meat, both grilled and braised.

