

Tenuta Sant'Anna

Chardonnay VENEZIA DOC

A great classic from Tenuta Sant'Anna, a wine that acquires a particular elegance and smoothness from the clay soils of Eastern Veneto. A drinkable, everyday white wine to be matched with quick meals or long aperitifs.

GRAPES	Chardonnay
GRAPE YIELD	Approximately 10.000 kg/ha
AREA	South-East Veneto, Tenuta Sant'Anna
ALTITUDE	30/40 m asl
CULTIVATION METHOD	Sylvoz
PLANTS DENSITY	4.000/5.000 plants per hectare
AGEING	On the yeasts, 3 months
VINTAGE	2021
ANALYSIS DATA	Alcohol 12,5% vol
AGING POTENTIAL	2/3 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. A wide temperature range characterises it due to the alternate cold wind (Bora) and warm-humid one (Scirocco).

Winemaking

Vinification is with gentle squeezing. Fermentation takes place in stainless steel tanks at a temperature of 15-16°C, followed by aging on the yeasts for 3 months.

Taste

COLOUR: Delicate straw yellow with reflections of green.
BOUQUET: Medium intensity of the nose where the initial clear mineral note is then joined by fruity hints of golden apple and white peach, as well as acacia blossom.
PALATE: Fresh and balanced on the palate.

Pairing

Perfect as an aperitif, with pasta and risotto with fish and white meats.

