

Tenuta Sant'Anna

Merlot VENEZIA DOC

A classic red wine, merlot has become a native in the Venezia DOC area, where it leads to the production of wines with good body and unparalleled smoothness. Approachable and easy to pair with traditional and flavoursome Italian dishes. Fruity, smooth and balanced. A great classic for Tenuta Sant'Anna.

GRAPES	Merlot
GRAPE YIELD	Approximately 7.000-8.000 kg/ha
AREA	South-East Veneto, Tenuta Sant'Anna
ALTITUDE	30/40 m asl
CULTIVATION METHOD	Guyot
PLANTS DENSITY	4.000/5.000 plants per hectare
AGEING	Cement tanks
VINTAGE	2021
ANALYSIS DATA	Alcohol 13% vol
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 colour with red-purple reflections.
BOUQUET: Floral notes of rose, which immediately give way to fruity hints of strawberry jam.
PALATE: Smooth, balanced, with a good body and soft tannins.

Pairing

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

