

# Tenuta Sant'Anna

## Prosecco

DOC

EXTRA DRY

**The first-ever Prosecco from Tenuta Sant'Anna, the winery milestone, needs no introduction; harvest after harvest confirms its timeless appeal.**

GRAPES	Glera
GRAPE YIELD	Approximately 18.000 kg/ha
AREA	South-East Veneto, Tenuta Sant'Anna
ALTITUDE	30-40 m asl
CULTIVATION METHOD	Double arched cane and free cordon
PLANT DENSITY	3.600 /4.000 plants per hectare
VINTAGE	ND
ANALYSIS DATA	Alcool 11% vol Sugars 14 g/l
AGING POTENTIAL	24-30 months

### 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).

### Wine Making

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:** Straw yellow with light hints of green. On serving, it forms a dense and refined foam, which persists at length, feeding on tiny bubbles.

**BOUQUET:** Hints of peach, pear and acacia blossom.

**PALATE:** Easy and pleasant to drink, initially fresh and soft on the palate; it gives way to flavours of fruit and a pleasantly tangy aftertaste.

### Pairing

Very versatile, it is delightful as an aperitif, with hors d'oeuvres and appetisers in general, as well as with light charcuterie and cheeses.

