



Tenuta Sant'Anna

PROSECCO DOC BRUT

This Prosecco DOC was born from decades of experience of Tenuta Sant'Anna. New flavor, but the unmistakable style and elegance of the Venetian Winery.

Grapes: Glera 100%

Origin: DOC Prosecco - Italy

Altitude: 30–45 m s.l.m.

Soil: Medium blend, with clay-like tendency

Vinification: The harvested grapes are destemmed and crushed gently. The must obtained is transferred to steel vats where the process of transformation into wine takes place at controlled temperatures. Once the wine has been obtained, the process for transformation into sparkling wine is initiated in steel tanks using the champagne method, and it goes on for at least six months.

Tasting Notes: Straw yellow color with pale green glints. Exuberant foam characterized by minuscule bubbles. Fresh bouquet initially of acacia flowers which gives way to aromas redolent of white peach and rennet. In the mouth it is surprisingly cool and vigorous, lively with a creamy perlage of fruity notes that titillate the palate exquisitely.

Serving Suggestions: An excellent aperitif, it may be served with all courses based on fish, from appetizers to light risottos or second course fried dishes. It should be served at a temperature of 6 to 8°C.

VENETO

Veneto is a wine region in north-eastern Italy. The region is protected from the harsh northern European climate by the Alps, the foothills of which form the Veneto's northern extremes. These cooler climates are well-suited to white varieties like Garganega (the main grape for Soave wines) while the warmer Adriatic coastal plains and river valleys are where the renowned Valpolicella, Amarone and Bardolino DOC reds are produced. One of Italy's leading wine schools, Conegliano, is based here and the nation's most important wine fair, Vinitaly, takes place each spring in Verona.

