



Tenuta Sant'Anna

MOSCATO SWEET SPARKLING WINE

DESCRIPTION

Vinified strictly from Moscato grapes that are cultivated on the Euganean Hills, this sparkling wine, processed under the Charmat Method, is the emblem of aromaticity. It fills the palate with sweet and fruity sensations and refreshes it with a gentle effervescence.

FEATURES

Grapes: Moscato
Origin: eastern Italy
Altitude: 30 – 45 m a.s.l.
Terrain Type: Medium blend, with clay-like tendency
Alcohol: 9.00%
Vintage: Non Vintage

VINIFICATION

Once harvested, the grapes are removed from their stalks and undergo a soft pressing. The must is collected in steel tanks where the absence of oxygen and a controlled temperature generate the alcoholic fermentation. The wine obtained is submitted to the sparkling process in autoclaves to impart its unique effervescence.

WINE

Straw colored of medium intensity, with creamy subtle froth. To the nose it emanates intense aromas with distinguishing marks of citrus and apricot. On the palate it is sweet but not cloying, with a moderate acidity that makes it fresh and invites another sip.

MATCHES

This is an intriguing accompaniment for dessert as it goes well with fruit preserves. It should be served cool, at a temperature of around 6-8°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.

