



Tenuta Sant'Anna

CHARDONNAY DOC

DESCRIPTION

A vine from the region of Burgundy, widespread due to its adaptability in virtually all of the best vine-growing areas in the world. In the clayey terrain of the eastern part of the Veneto region, this wine acquires particular elegance and mellowness, bringing out these singular qualities of the grape.

FEATURES

Grapes: Chardonnay 100%
Origin: Loncon di Annone Veneto, owned vineyards
Altitude: 20 – 30 m a.s.l.
Terrain Type: Medium blend, with clay-like tendency
Growing Method: Guyot e Sylvoz
Plant density: 4.550 plants per hectare
Yield of grapes: 7.5 tons per hectare
Alcohol: 12.50%

VINIFICATION

The grapes are harvested at night or at the first light of dawn to preserve the principal aromas of the fruit in cool temperatures. After being subjected to cold-soaking, the grapes are gently pressed and the must obtained are transferred to steel vats for the process of alcoholic fermentation. Subsequently the wine is left "on the yeasts" for about three months before being bottled.

WINE

Straw-yellow color with pale green glints. The bouquet produces floral scents which alternate with fruity notes recalling in particular the Golden Delicious apple. On the palate the taste is flavorsome with fresh and mellow qualities coordinating in harmony.

MATCHES

Excellent as an aperitif, with starters and fish dishes in general, pungent cheeses should be avoided. Serve cool at a temperature of around 10-12°C.
Grapes : Chardonnay (100.00%)

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.

