



Tenuta Sant'Anna

PROSECCO DOC BRUT MILLESIMATO

DESCRIPTION

Only the best Prosecco grapes of each year's harvest are selected for the S. Anna Estate Vintage Brut. Conserved in steel vats for six months for the transformation into sparkling wine, this high-quality spumante is synonymous with the pursuit of excellence without making any compromises.

FEATURES

Grapes: Glera 100%
Origin: DOC Prosecco
Altitude: 30 – 45 m s.l.m.
Terrain Type: Medium blend, with clay-like tendency
Alcohol: 11.50%

VINIFICATION

The harvested grapes are de-stemmed 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.

WINE

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.

MATCHES

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 6-8°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.

