



Tenuta Sant'Anna

CUVÉE ROSØBRUT

DESCRIPTION

The Tenuta S. Anna Cuvée Rosè is produced from a composition of red grapes made into rosé wine, thus bringing to life a distinct blend that is transformed into sparkling wine with the Charmat process.

FEATURES

Grapes: Red grapes blend
Origin: vineyard-owned
Altitude: 30 – 45 m a.s.l.
Terrain Type: Medium blend, with clay-like tendency
Alcohol: 11.50%
Vintage: Non Vintage

VINIFICATION

The harvested grapes are de-stemmed and crushed gently. The must obtained is transferred into steel vats for the wine-making process where it comes into contact with the grape-skins that gives it a light coloring. Subsequently, it is transferred into steel tanks for the process of transformation into sparkling wine which lasts for at least forty days.

WINE

Intense pink color, vigorous, crystalline with a dense perlage that creates a fragrant creamy rose-colored froth. The bouquet produces aromas of roses, wild strawberries and red currants. This sparkling wine has an intriguing taste, well-balanced and full-bodied, pleasantly acid and mellow to the palate.

MATCHES

This is fun as a aperitif but it goes well with all dishes, a bold accompaniment whether for savory starters or for first courses based on meat, or even, for the more adventurous, with pizza! 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.

