



Tenuta Sant'Anna

CABERNET SAUVIGNON DOC

DESCRIPTION

Originally from the region of Bordeaux, this grape variety has successfully been cultivated for some time in Italy. The adaptability of this wine to the territory makes the characteristics of the grape's terroir particularly recognizable. In the eastern part of the Veneto region, smooth wines of good body are produced, elegant whether aged first in wooden barrels or ready for consumption when still fresh and young.

FEATURES

Grapes: Cabernet Sauvignon 100%
Origin: Loncon di Annone Veneto, owned vineyards
Altitude: 30 – 35 m a.s.l.
Terrain Type: Medium blend, with clay-like tendency
Growing Method: Guyot e Sylvoz
Plant density: 4.500 plants per hectare
Yield of grapes: 7.8 tons per hectare
Alcohol: 12.50%

VINIFICATION

After the harvest, the grapes are de-stemmed and crushed. The must is left to soak in contact with the grape-skins at temperatures of between 28° and 33° C for four to five days. A partial malo-lactic fermentation is carried out and subsequently the wine is transferred to cement tanks and left to rest, after which it is bottled.

WINE

The color is an intense ruby red. The bouquet is aromatic, pleasantly fresh and vinous with clear notes evoking ripe fruit. On the palate the typical personality of the Cabernet Sauvignon emerges, a harmonious composition with an elegant touch of tannin. As it is not refined in wooden barrels, this Cabernet Sauvignon of the Classic Line remains vibrant, free and easy, giving full expression to a territory that is particularly apt for the producing wines of this caliber.

MATCHES

Seasoned first courses, red meats and game. Mature cheeses and typical salamis and cold cuts of the Veneto area. Serve at temperatures of around 18-20°C.
Grapes : Cabernet Sauvignon (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 climes 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.

