



*Tenuta Sant'Anna*

## PROSECCO DOC EXTRA DRY

### DESCRIPTION

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

### FEATURES

The number one Prosecco of the Tenuta S. Anna, impossible to imitate. This sparkling wine is the pride of the Azienda and practically needs no introduction: year after year it confirms its supremacy with that ever-popular pleasant taste.

### VINIFICATION

The harvested grapes are de-stemmed and crushed gently. The must obtained is transferred into 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 begins: a selection of yeasts is put in the tanks which over a period of four months will transform the wine into a refined sparkling wine.

### WINE

Straw-colored yellow of medium intensity. In the glass, it is characterized by a crown of dense and particulate foam that forms for a considerable amount of time with tiny bubbles. To the nose it evokes the scent of acacia, peach and pear flowers. It is easy and pleasant to taste, initially cool and soft on the palate, giving way to fruity traces and an agreeable touch of sapidity.

### MATCHES

Very versatile, particularly good as an aperitif with appetizers and starters in general, based on cheese and light cold cuts. It should be served cool, at a temperature of between 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.

