

# Tenuta Sant'Anna

## Chardonnay

### VENEZIA

### DOC

**A great classic from Tenuta Sant'Anna, a wine that acquires a particular elegance and smoothness from the clay soils of Eastern Veneto. A drinkable, everyday white wine to be matched with quick meals or long aperitifs.**

|                    |   |
|--------------------|---|
| GRAPE              | Chardonnay                                  |
| GRAPE YIELD        | Approximately 100 qli/ha                    |
| AREA               | South-East Veneto, Tenuta Sant'Anna         |
| ALTITUDE           | 30/40 m asl                                 |
| CULTIVATION METHOD | Sylvoz                                      |
| PLANT DENSITY      | 4.000/ 5.000 plants per hectare             |
| AGEING             | On the yeasts, 3 months                     |
| VINTAGE            | 2023  |
| ANALYSIS DATA      | Alcohol 12,5 % vol<br>Total Acidity 6,1 g/l |
| AGEING POTENTIAL   | 2/3 years                                   |

#### Production area

The soil is lime-clay, moderately deep and alkaline, typical of the Veneto plain. It rests on an ancient layer, a paleosol known as "caranto". The climate is generally temperate and humid due to its proximity to the sea. Still, it is characterised by a wide temperature range due to the alternate cold wind (Bora) and warm-humid one (Scirocco).

#### Winemaking

ViVinification takes place with a gentle squeezing of the grapes and rapid separation of the must from the skins. Fermentation is in stainless steel tanks at a temperature of 15-16°C and is followed by aging over fine yeasts for three months.

#### Taste

COLOUR: Delicate straw yellow with reflections of green.

BOUQUET: Medium intensity of the nose where the initial clear mineral note is then joined by fruity hints of golden apple and white peach, as well as acacia blossom.

PALATE: Fresh and balanced on the palate.

#### Pairing

Perfect as an aperitif, with pasta and risotto with fish and white meats.

