

Tenuta Sant'Anna

Sauvignon FRIULI DOC

Tenuta Sant'Anna Sauvignon is a white wine with a broad and pronounced nose, offering floral hints and a delicate and mellow structure. A wine that reflects all the charm of this grape, founding its ideal home in Friuli.

GRAPES	Sauvignon
GRAPE YIELD	Approximately 10.000 kg/ha
AREA	Western Friuli high plain, Spilimbergo
ALTITUDE	130 m asl
CULTIVATION METHOD	Double arched cane
PLANTS DENSITY	4.000 plants per hectare
AGEING	On the yeasts, 3 months
VINTAGE	2021
ANALYSIS DATA	Alcohol 12% vol
AGING POTENTIAL	2/3 years

Production area

The terroir is alluvial, predominantly gravelly or stony, defined as "claps" in Friulan. The Friuli high plain guarantees a wide temperature range between day and night that exalts the aromas, the fragrances and the elegance of the grapes. The temperate climate is aided by the presence of the Friuli Dolomites, which serves as a protection from the cold north winds and facilitate the mitigating effects of the Adriatic Sea to the south.

Winemaking

Vinification takes place with gentle squeezing and cold maceration for several hours to maintain all the fruity notes of the grapes. Fermentation takes place in stainless steel tanks at a temperature of 15-16°C, followed by aging on the yeasts for 3 months.

Taste

COLOUR: Pale straw yellow with reflections of green.

BOUQUET: Articulated and complex nose, rich in nuances: intense citrus fragrances, pink grapefruit, sage, tomato leaf and tropical fruit.

PALATE: Smooth and refreshing, with a pleasantly aromatic and expressive mellowness.

Pairing

It is superb as an aperitif, and it is perfect with herby pasta and risotto, shellfish or seafood, finger food and sushi.

