



TENUTA S. ANNA®

Prosecco Extra Dry

Prosecco Spumante DOC

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.

Grapes: Glera 100%

Origin: DOC Prosecco

Altitude: 30 – 45 m s.l.m.

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 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.

Tasting Note:

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.

Serving Suggestions:

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.

