



TENUTA
SANT'ANNA
BRUT
PROSECCO
DOC



WINERY	Tenuta Sant'Anna
WINE	Prosecco DOC Brut
REGION	Veneto
VARIETAL	100% Glera (prosecco)
ALTITUDE	30–45 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Medium blend with clay-like tendency
VINIFICATION	Harvested grapes are de-stemmed and crushed gently. The must obtained is transferred to steel vats where fermentation takes place at controlled temperatures. Then the so-called 'charmat method' of making sparkling wine begins: a selection of yeasts is put in the tanks to trigger a secondary fermentation which, over a period of 4 months will transform the wine into a refined sparkling wine. Fermentation is stopped by raising the temperature when the desired residual sugar is obtained in the tank.
RESIDUAL SUGAR	Brut style ranges between 6 and 12 g/L. TSA Prosecco Brut averages 8/9 g/L.
ALCOHOL CONTENT	11.5%
OENOLOGIST	Riccardo Cottarella (consultant)
NOTES	In 2009, Italian authorities implemented some significant changes designed to boost quality as well as protect the territorial integrity of the Prosecco name. This was made necessary because Prosecco's popularity around the world had triggered a frenzy "counterfeit" Prosecco offerings from other regions as far away as Australia. It was decided that only wines produced from Glera (the grape's historic name in the local area) grown in the Prosecco DOC and DOCG zones can be called 'Prosecco'.

TASTING NOTES

If you prefer your Prosecco in a drier style, you want to be looking for 'Brut', which is allowed up to 12gr of residual sugar per litre. Tenuta Sant'Anna Prosecco Brut is light, with refreshingly fine bubbles, a fresh bouquet of acacia flowers which gives way to aromas of white peach and rennet. Lively with a creamy perlage. An excellent aperitif, it may be served with all seafood-based dishes, from appetizers to light risottos to second-course fish dishes. Serve well chilled.

ABOUT THE WINERY

Tenuta Sant'Anna is the historical heart of Tenute di Genagricola (Montcalm's mother company) and the best known and longest standing of the groups' brands.

Founded in the early 60's, Tenuta Sant'Anna was one of the first viticultural properties acquired by Genagricola and ever since the 1970's it has been stretching the limits of innovation. Equipped with the latest technology along with professional competence and know-how, the winery soon became one of the most prominent protagonists of the Italian wine-making scene. The estate, which lies some 50 km east of Venice, covers 150 hectares, 140 of which are dedicated to vine growing.

The year 2015 heralded big changes for Genagricola with hiring famous winemaker Riccardo Cottarella as consulting enologist and by giving its brands a fresh new look.

www.tenutasantanna.it