



Anna 6

"Anna 6" is a blend of Chardonnay and Riesling. Its name is a tribute to Anna, Alan and William's mother. The "6" might perhaps imply the date that no women ever wants to reveal.



VINEYARD

Grape: white

Variety: Chardonnay - Riesling

Production area: Grave di Papadopoli Island

Municipality: Cimadolmo - Italy

Year of plantation: 1991

Planting density: 2,850 vines per hectare

Yield: 12,000 kg/ha

Yield per plant: 4.20 kg/vine

Plant spacing: 2.80 x 1.25

Size: 6,00 ha

Growing system: Sylvoz

Soil type: predominantly "skeleton" with a percentage of sand/silt (50-60%)

Harvesting period: slightly advanced to obtain fresh wine with moderate alcoholic strength

Harvesting: mechanically

VINIFICATION

Fining: static cold

Fermentation vat: 100% in steel

Fermentation temperature: 16/18°C

Yeasts: selected

Fermentation period: 10 days

Malolactic fermentation: no

Elevage: 5 months on yeasts

Bottling: February 2025

Bottle aging: 30 days

TECHNICAL DATA

Name: IGT Marca Trevigiana 2024

Alcohol by volume: 11.10 %

Total acidity: 5.90 g/l

pH: 3.43

Total So2: 105 mg/l (maximum allowed 250 mg/l)

TASTING

Serving temperature: 10/12°C

Colour: a pale straw yellow colour with green hues.

Nose: an intense and complex bouquet, with fresh vegetable sensations of sage, fig leaves and sweet pepper. This is followed by a delicate mineral and fruity hint of pineapple and sensations of citrus fruits including grapefruit and citron, with a light and spicy Mediterranean finish.

Palate: fresh, subtle, elegant, delicately gentle and light, final taste of citrus.

In the kitchen: elegant and delicate just like a beautiful woman. For its gentle acidity this wine combines magnificently with delicate herb risottos, onion soup, mushroom soup, and pasta with tomato sauce. It also combines happily with fresh herbed cheeses, fish first courses or grilled white meat.

Tenuta Santomè

Via Carboncine, 71 – 31056 Roncade loc. Biancade (TV) - Veneto

Tel. +39 0422 848189 - info@tenutasantomè.com