

Santa Margherita Sparkling Rosé Vino Spumante

Well-structured sparkling wine with a fresh and lively finish.

> The bottle features the Marzotto family crest and the updated label, reminiscent of Venetian design, proudly celebrates our Italian heritage.

> Sustainable and vegan-friendly, we only use natural products in our growing process to ensure the well-being of our vineyards. The details make the difference.



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FAST FACTS:

Grapes: 55% Chardonnay (Alto Adige), 40% Glera (Prosecco), 5% Malbec (Veneto).

Style: Dry with floral and red berry aromas. The palate shows a vibrant texture and a well-rounded finish.

Production: Charmat (tank) method; rested on its lees for six months before bottling.

Pairing: Wonderful on its own, pairs well with savory appetizers, complex seafood dishes and anything spicy. The Chardonnay that is part of the Santa Margherita Sparkling Rosé is sourced from the Alpine Alto Adige.



Santa Margherita Prosecco vineyard where we source the Glera that goes into the blend.

