



From the distinguished hills of Valdobbiadene, where the finest Prosecco is created, comes Santa Margherita Valdobbiadene Prosecco Superiore DOCG. Distinct for its fine, lively bubbles, delicate fruity aromas and crisp finish, Santa Margherita Prosecco Superiore DOCG carries Italy's highest classification. This refreshing sparkling wine is delightful served as an apéritif and is a perfect complement to seafood and other delicate dishes.

Whether served at the beginning of a beautiful evening for two, or sipped throughout a lively meal with friends, this celebrated bubbly is an aromatic and vibrant treasure that is meant to be shared time and time again.

### OUR BOTTLE

Boasting our family's cherished crest, the new bottle features a purposeful nod to Venetian design, evoking a strong sense of pride for our Italian heritage. We simply cannot wait to show the world our latest masterpiece!

### TASTING NOTES

This sparkling wine has fine bubbles winding through its bright straw yellow color with green reflections. Its aroma is reminiscent of peaches and sweet flowers, and its flavor includes fruity hints of pineapples and golden apples; perfect as a complement to seafood, delicate dishes or any other occasion of your choosing!



### FOOD PAIRINGS

Perfect as an apéritif, it is ideal with seafood or cheese appetizers. Its versatility also brings a delightful sparkle to a festive brunch or your favorite rich dessert.



## PROSECCO SUPERIORE DOCG

GRAPES	100% Glera
PRODUCTION ZONE	Valdobbiadene in the Veneto Region
ASPECT & ELEVATION	985 – 1,640 ft. above sea level
SOIL TYPE	Morainic origin, with little depth
VINE TRAINING SYSTEM	Sylvoz, Double-Arched Cane
PLANT DENSITY	1,215 - 1,620 vines per acre
HARVEST PERIOD	Second half of September
ALCOHOL CONTENT	11.5% vol.
SERVING TEMPERATURE	43° - 47° F
RECOMMENDED GLASS	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL	Meant to be enjoyed fresh
SUGAR CONTENT	11g/750ML

### TECHNICAL INFORMATION

Luscious and aromatic, our meticulously hand-harvested Glera grapes are grown on the steepest hills of Valdobbiadene, a town synonymous with the finest Prosecco Superiore, and DOCG status. The Cuvée (base wine) is fermented with selected yeast at precisely controlled temperatures to preserve full, complex flavors. Once fermented, the wine rests with its lees for three more months so that its full aromatic potential and vibrant taste can truly come together.

### DID YOU KNOW?

1. Every bottle of DOCG bares the official strip on the neck of the bottle. The Prosecco production method was perfected in this prestigious area, Conegliano Valdobbiadene.
2. Only 25% of Prosecco production receives DOCG designation, and all DOCG grapes are 100% hand-harvested in small plots.
3. The Prosecco DOCG area has some of the steepest hillsides in Italy, which are beneficial because they offer better drainage and sun exposure.
4. Santa Margherita is vegan-friendly and has eliminated the use of all animal by-products during filtration.

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in the Veneto Region