

Sparkling Rosé

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GRAPES:	Chardonnay, Glera (name for Prosecco grape), Malbec
PRODUCTION ZONES:	55% Chardonnay from Trentino Alto Adige region 40% Glera from Valdobbiadene DOCG appellation 5% Malbec from Lison Pramaggiore DOC appellation
ALTITUDE:	Chardonnay: 200-350 m above sea level Glera: 300-500 m above sea level Malbec: at sea level
TYPE OF SOIL:	Chardonnay: fluvial origin, medium texture with stones Glera: morainic origin, with little depth Malbec: fluvial and lagoon origin rich in clay and limestone
TRAINING SYSTEM:	Chardonnay: Guyot Glera: Sylvoz Malbec: Spurred cordon
PLANT DENSITY:	Chardonnay: 3,500-4000 vines per hectare Glera: 3,000-3,500 vines per hectare Malbec: 5,200 vines per hectare
HARVEST PERIOD:	Chardonnay: first half of September Glera and Malbec: second half of September
ALCOHOL CONTENT:	12 % vol.
SERVING TEMPERATURE:	6 - 8 °C (44–46 °F)
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGING POTENTIAL:	2/3 years



TECHINCAL INFORMATION

Santa Margherita Rosé brings together in an exciting and intriguing sparkling wine three different grape varieties, Chardonnay, Glera and Malbec, with diverse personalities and origins, from three different Italy's leading premium wine production areas, where the winery operates: the valley of the River Adige, the hills of Valdobbiadene DOCG appellation zone, the Lison-Pramaggiore DOC in the eastern Veneto.

The cuvée is blended from a Chardonnay and Glera-based white wine with a pink wine obtained from a brief maceration of Malbec grapes with the skins. Second fermentation takes about one month in pressure tanks at a controlled temperature of 15 °C. Once the desired pressure of about 6.5 bar has been reached, the wine is cooled to block further fermentation and encourage settling, maturing on the lees in the pressure tank for two months.

TASTING NOTES

A pink hue introduces a subtle succession of floral fragrances lifted by white fruits and delicate hints of red berry fruits. These vibrant fragrances on the nose are satisfyingly matched by the lively and long-lingering freshness on the palate for a brilliantly versatile drinking experience that is all lightness and easy-drinking appeal.

FOOD PAIRINGS

Delicious as an aperitif and excellent for accompanying a vast range of fish-based savory starters and tasty dishes or with all sorts of light textured, aroma-rich culinary creations. Also try Santa Margherita Sparkling Rosé with hot, spicy foods from the cuisines of the Far East.

