



Santa Margherita
— USA —

SANTA MARGHERITA USA

PINOT GRIGIO SELECTIONS



Santa Margherita

Santa Margherita is a family owned Italian winery dating back to 1935. They introduced the first Pinot Grigio to the United States in 1979 and have continued to lead the ultra-premium wine category ever since.

Respect for the Environment:

The Santa Margherita pursuit began with a personal and passionate commitment to preserving the environment. Environmental, economic and social considerations have been the core touchstones of the company and we continue to honor them with efforts in every facet of how the wineries operate.

Quality in the Vineyard:

Grapes are completely hand-harvested from vineyards around Lake Caldero in the Alto Adige on a diverse mix of porphyric calcareous and morainic soils.

Tasting Note:

Wonderfully intense aromas of Golden Delicious apples, fresh pears and citrus framed by bright acidity and a bone-dry, prolonged finish.

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TORRESELLA

Fresh and contemporary, TorreSELLA Pinot Grigio has an easy-drinking profile that is made for enjoying good times with great friends.

Unique Microclimate:

Torresella's vineyards are not far from the Venetian lagoon where grapes have been grown since the Roman era. The clay, mineral-rich soils here are the foundation to this unique microclimate where warm sea breezes from the south meet fresh, cool mountain breezes from the north.

Preserving Terroir:

We use modern techniques to preserve this unique terroir including underground irrigation systems to reduce water evaporation and use of lightweight packaging.

Tasting Note:

The result of combining tradition with innovation is an amazingly flavorful wine (including bright citrus and florals), with the true taste and personality of Italy.

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KETTMEIR

Founded in 1919 by Giuseppe Kettmeir, the winery has been a pioneer of the region for making expressive, crisp wines.

Ideal climate:

The Alto Adige has ideal conditions for grape growing, including a mild, continental climate and over 300 days of sunshine annually.

Natural Complexity:

Kettmeir's Pinot Grigio is sourced from the mid- to lower slopes of the west bank of the Adige River and lower Adige valley. Variety is everywhere in this part of the Alto Adige: soils, altitude, and exposition

to the sun or wind varies from one row to the next, producing naturally nuanced and complex wines for Kettmeir.

Tasting Note:

This elegant Pinot Grigio has a range of aromatics from fresh herbs, stone fruit, and a core of minerality with crisp acidity and a long, multi-layered finish. A classic example of the best of Alto Adige.

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