

# Santa Margherita Tool Kit



Technical sheets

Sell sheets

Training Materials



## Pinot Grigio Valdadige DOC

GRAPES :	Pinot Grigio
PRODUCTION ZONE:	Valle dell'Adige
ALTITUDE:	150 - 300 m (492 - 655 ft.) above sea level
TYPE OF SOIL:	Of fluvial origin; medium texture with stones
TRAINING SYSTEM:	Trentino Pergola and Guyot
PLANT DENSITY:	3,000 - 5,000 vines per hectare (1,215 - 2,025 per acre)
HARVEST PERIOD:	The first half of September
ALCOHOL LEVEL:	12,50 % vol.
SERVING TEMPERATURE:	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

### TECHNICAL INFORMATION

Santa Margherita was the first company to vinify pink Pinot Grigio grapes as a white wine. In this process, the must does not remain in contact with the skins, from which it would otherwise take on the rusty color. Following a soft pressing, the must ferments for 10-15 days at 18 °C (64°). Once the fermentation is over, the wine is stored at a controlled temperature of 15 - 16 °C (59 - 61 °F) in stainless steel tanks until it is time to bottle.

### TASTING NOTE

This dry white wine has a straw yellow color. Its clean, intense aroma and bone-dry taste (with an appealing flavor of Golden Delicious apples) make Santa Margherita's Pinot Grigio a wine of great personality and versatility.

### FOOD MATCHINGS

Excellent as an aperitif, and ideal with seafood salads or pasta and rice dishes based on fish and shellfish. Also perfect with white meats, boiled or grilled fish and soufflés.

Pinot Grigio



## Chianti Classico Riserva D.O.C.G.

GRAPES:	Sangiovese (85%), Merlot and Cabernet Sauvignon (15%)
PRODUCTION ZONE:	Chianti Classico
ALTITUDE:	350 - 500 m (1.150 – 1.800 ft.) above sea level
TYPE OF SOIL:	Schist and sandstone marl
TRAINING SYSTEM:	Spurred Cordon and Guyot
PLANT DENSITY:	3.300 - 5.128 vines per hectare (1.335 - 2.075 per acre)
HARVEST PERIOD:	1st October - 20th October
ALCOHOL LEVEL:	13.5 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 - 65 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	6/8 years

### REGION

An authentic Italian Chianti made from grapes grown in the heart of Tuscany's Chianti Classico region. An exquisite expression of the Sangiovese grape, with substantial acidity from the low pH of the soil in this region.

### TASTING NOTES

The aromas of this complex red wine range from cherries and plums to gladiolus flowers and earthy flint. The tannic, oak-aged flavors are bright and round, with a dry, warm, earthy finish.

### PAIRINGS

Recommended for barbecued meat, like sliced Chianina steak, or with game, such as pheasant stuffed with truffles. It is also excellent with mature cheese.

Chianti Classico Riserva D.O.C.G.





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.

PROSECCO SUPERIORE DOCG



Valdobbiadene  
in the Veneto Region



This well-structured sparkling wine with floral notes on the nose and hints of red berries demonstrates a brilliant personality – fresh and lively, while also quite versatile. Santa Margherita Sparkling Rosé is delicious for any occasion and as an accompaniment to brunch, desserts, antipasti, seafood or intensely-flavored cuisines.

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

Featuring our family crest, the new clear glass bottle offers a fresh, contemporary look, while showcasing the lush, gorgeous color of our Sparkling Rosé. The updated label, reminiscent of Venetian design, proudly celebrates our Italian heritage. We simply cannot wait to show the world our latest masterpiece!

## TASTING NOTES

This pale pink wine brings a full bouquet of pleasing floral aromas with hints of red berries. It is artfully crafted with a blend of Glera and Chardonnay grapes with Malbec as the red varietal that lends its perfect light pink color. Its flavor is delicate, but vibrant and well-rounded. Santa Margherita Sparkling Rosé is an approachable wine that lingers on the palate; good for any occasion as an accompaniment to brunch, desserts, antipasti, seafood or intensely flavored Asian cuisines.

## FOOD PAIRINGS

Tasty, aromatic apéritif, and an exciting companion for your food explorations: savory Italian appetizers, complex seafood dishes, and spicy, exotic Asian cuisines. It also brings a delightful sparkle to a festive brunch or your favorite rich dessert.



## SPARKLING ROSÉ

GRAPES	55% Chardonnay, 40% Glera, 5% Malbec
PRODUCTION AREA	Hilly area in the Province of Treviso and Eastern Veneto
ASPECT & ELEVATION	0 - 1,150 ft. above sea level
SOIL TYPE	Fluvial (Chardonnay), Morainic (Glera), Fluvial and Lagoon (Malbec)
VINE TRAINING SYSTEM	Guyot (Chardonnay), Sylvoz/double Guyot (Glera), Spurred cordon (Malbec)
PLANTING DENSITY	3,500-4000 vines per acre (Chardonnay), 1,215 - 1,415 vines per acre (Glera), 2,105 per vines acre (Malbec)
HARVEST PERIOD	Second half of September
ALCOHOL CONTENT	11.5% vol.
SERVING TEMPERATURE	42° - 46° F
RECOMMENDED GLASS	Medium-sized tulip-shaped, narrowing towards the rim
AGING POTENTIAL	Meant to be enjoyed fresh
SUGAR CONTENT	8.3g/750ML

### TECHNICAL INFORMATION

The blending of a fine Sparkling Rosé wine is a delicate art, and Santa Margherita is proud to share this masterpiece. We start with a white wine made from the Glera grapes used to produce Prosecco, then add Chardonnay and a small amount of Malbec to add color and richness. This tantalizing blend undergoes a month-long second fermentation followed by six months of maturation in pressurized tanks. Only then is this dry, sparkling wine ready to serve and enjoy.

### DID YOU KNOW?

1. The Coat of Arms of the Marzotto family is on the neckband of every bottle of the delicious Sparkling Rosé. In 1935, the Marzotto family founded Santa Margherita, and it has been contributing to the international success of premium quality Italian wine for over 80 years.
2. Santa Margherita loves the bees: we avoid cutting the grass between the rows of vines while the grapes are growing to protect the work of bees and other pollinating insects.
3. Santa Margherita is vegan-friendly and has eliminated the use of all animal by-products during filtration.
4. Santa Margherita recycles grape skins, which further reduces waste.



# SANTA MARGHERITA WINES

OUR COLLECTION OF LUXURY ITALIAN WINES



## PINOT GRIGIO

A true classic, Santa Margherita Pinot Grigio is perfect for entertaining and pairs beautifully with a wide variety of dishes.

### REGION

A Pinot Grigio crafted in the Alto Adige/Valdadige region of Northern Italy, which is known as premium wine country. Valleys are broad and the Adige's floods keep the mineral-rich, gravelly soil fertile. While the viticulture is more challenging, soil types and day-night temperature variations infuse the wines with fragrances and freshness.

### TASTING NOTES

This crisp white wine has a straw yellow color. Its clean, intense aroma and dry taste (with appealing notes of Golden Delicious apples) make this wine one of great personality and versatility.

### PAIRINGS

Excellent as an apéritif, this wine is the ideal complement to seafood, salads or pasta and rice dishes. It is also perfect to pair with heartier dishes, chicken, grilled fish or soufflés.



## Wine & Spirits\*

**#1** MOST POPULAR ITALIAN PINOT GRIGIO BY THE GLASS

**#1** MOST POPULAR PINOT GRIS/GRIGIO BY THE BOTTLE AND GLASS DOMESTIC AND INTERNATIONAL

**#1** MOST POPULAR ITALIAN WINE BY THE GLASS ANY VARIETAL

**#3** MOST POPULAR ITALIAN WINE BY THE BOTTLE ANY VARIETAL

**#1** MOST POPULAR ITALIAN WHITE WINE BY THE BOTTLE

**#3** MOST POPULAR WHITE WINE BY THE GLASS ANY VARIETAL DOMESTIC AND INTERNATIONAL



## CHIANTI CLASSICO RISERVA

Elegant and complex, Santa Margherita Chianti Classico Riserva has fruit and spice flavors that follow through to darker fruits and mellow herbal notes.

### REGION

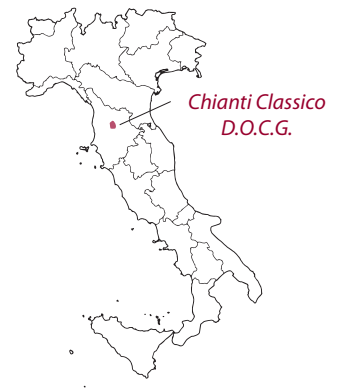
An authentic Italian Chianti made from grapes grown in the heart of Tuscany's Chianti Classico region. An exquisite expression of the Sangiovese grape, with substantial acidity from the low pH of the soil in this region.

### TASTING NOTES

This intense ruby-colored wine is characterized by vigorous tannins and fresh acidity, followed by an aroma of forest fruits and sweet spice against a backdrop of herbs and autumn leaves.

### PAIRINGS

Recommended for barbecued meat, like sliced Chianina steak, or with game, such as pheasant stuffed with truffles. It is also excellent when paired with aged cheeses.







# PROSECCO SUPERIORE

Crafted with Glera grapes, Santa Margherita Prosecco Superiore has a fruit-forward flavor that sets it apart from Spanish Cava and French Champagne.

## REGION

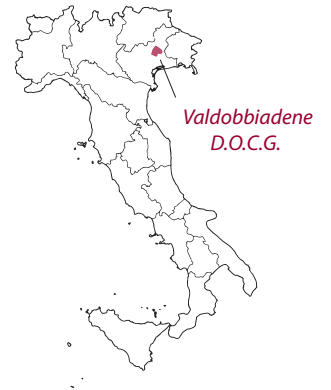
A sparkling wine from the gentle hill country around the towns of Conegliano and Valdobbiadene in Northern Italy. The morainic soil and climate with its vast day to night temperature fluctuation provide an ideal environment for producing a unique vine variety with outstanding aromatics and freshness.

## 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.

## 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.



# SPARKLING ROSÉ

Lively and delicate, this dry Santa Margherita Sparkling Rosé lends a touch of additional festivity to any gathering. A full bouquet of pleasing floral aromas and vibrant flavor make this a deliciously easy-drinking wine.

## REGION

Treviso in eastern Veneto has a generally mild climate protected by the Alps to the north and warmed by breezes from the Adriatic Sea to the east. The generally mild summers have adequate rainfall, and by the end of summer, day and night temperatures vary dramatically, helping to develop the aromatics in the grapes. The soil is alluvial clay loam with strong minerality perfect for growing grapes for sparkling and semi-sparkling wines.

## TASTING NOTES

This pale pink wine brings a full bouquet of pleasing floral aromas with hints of red berries. It is artfully crafted with a blend of Glera and Chardonnay grapes, with Malbec as the red varietal that lends a perfect light pink color. Its flavor is delicate but vibrant and well-rounded. Santa Margherita Sparkling Rosé is an approachable wine that lingers on the palate.

## PAIRINGS

Perfect as an apéritif, and an exciting companion for your food explorations: savory Italian appetizers, complex seafood dishes, and spicy, exotic Asian cuisines. It also brings a delightful sparkle to a festive brunch or your favorite rich dessert.



# La Vita in Rosé

## ROSÉ WINES FROM ITALY.

Italy has an interesting production of rosé wines, and is strongly associated with specific regions of the country. To showcase three great Italian Rosés, we invite you to enjoy *La Vita in Rosé* with this selection of rosés from Northeast Italy. These wines highlight a variety of local grapes like Sangiovese, Vermentino and Glera.



## SANTA MARGHERITA SPARKLING ROSÉ VINO SPUMANTE

**THIS WELL-STRUCTURED SPARKLING WINE WITH FLORAL NOTES ON THE NOSE AND HINTS OF RED BERRIES DEMONSTRATES A BRILLIANT PERSONALITY - FRESH AND LIVELY, WHILE ALSO QUITE VERSATILE.**

**TECHNICAL INFORMATION:** The blending of a fine Sparkling Rosé wine is a delicate art, and Santa Margherita is proud to share this masterpiece. We start with a white wine made from the Glera grapes used to produce Prosecco, then add Chardonnay and a small amount of Malbec to add color and richness. This tantalizing blend undergoes a month-long second fermentation followed by six months of maturation in pressurized tanks. Only then is this dry, sparkling wine ready to serve and enjoy.

**TASTING NOTES:** Full bouquet of pleasing floral aromas with hints of red berries. Flavor is delicate, but vibrant and well-rounded.

**FOOD PAIRINGS:** A Tasty and aromatic *aperitivo*. Pair it with savory Italian appetizers, complex seafood dishes, and spicy, exotic Asian cuisines.

**GRAPES:** 55% Chardonnay, 40% Glera, 5% Malbec.

**PRODUCTION AREA:** Hilly area in the Province of Treviso and Eastern Veneto.

**ASPECT & ELEVATION:** 0 - 1,150 ft. above sea level.

**SOIL TYPE:** Fluvial (Chardonnay), Morainic (Glera), Fluvial and Lagoon (Malbec).

RSP BTG: \$ \_\_\_\_\_ RSP Bottle: \$ \_\_\_\_\_  
NOTES: \_\_\_\_\_  
\_\_\_\_\_



## CÀ MAIOL 'CHIARETTO' VALTÈNESI RIVIERA DEL GARDA D.O.P

**DRY, ELEGANT AND MELLOW WITH AROMAS OF STRAWBERRIES, ALMONDS AND SPRING FLOWERS. MODERATE IN BODY AND RICH IN FLAVORS WITH A LONG, JUICY FINISH.**

**TECHNICAL INFORMATION:** This charetto is referred to as a 'rosé of one night' because the four grapes in it, have had skin contact with the must for only one night. Fermented and matured in stainless steel. A wine sustainably farmed as only natural products are used in the vineyard. Today Cà Maiol is starting to convert several vineyards to complete organic farming.

**TASTING NOTES:** Fresh, dry with red berry fruit and delicate floral aromas with a crisp and clean finish.

**FOOD PAIRINGS:** Salads, pasta and rice dishes, and especially seafood (both raw and lightly cooked). Perfect with pizza.

**GRAPES:** 50% Gropello with Marzemino, Barbera and Sangiovese.

**PRODUCTION AREA:** Valtènesi (western shores of Lake Garda in Lombardy).

**ASPECT & ELEVATION:** Riviera del Garda is located at the north-western corner of Lake Garda, approximately 230 feet above sea level.

**SOIL TYPE:** Calcareous soil, intermittently stratified with compact deposits of clay.

RSP BTG: \$\_\_\_\_\_ RSP Bottle: \$\_\_\_\_\_

NOTES: \_\_\_\_\_

\_\_\_\_\_

Cà Maiol  
MDCCX  
CàMaiol



FATTORIA SARDI



## FATTORIA SARDI ROSÉ TOSCANA I.G.T.

**100% CERTIFIED ORGANIC. THIS ROSÉ IS GROWN BETWEEN THE MOUNTAINS AND THE SEA IN NORTHWEST TUSCANY.**

**TECHNICAL INFORMATION:** The wines are created carefully following the spontaneous transformation of the grapes into wine, without adding exogenous products, except for small sulfite quantities. The dry microclimate helps prevent fungal disease as does the use of copper and sulfur.

**TASTING NOTES:** Dry and crisp with an attractive rose floral and raspberry aromas and a bright, clean finish. Notes of wild roses, raspberries and melon with a fading aroma of cream.

**PALATE:** Luscious, refreshing and enjoyable with well-balanced acidity. Fresh fruit on the finish.

**FOOD PAIRINGS:** Fattoria Sardi Rosato can be served as a pre-dinner drink or is ideal for seafood or light pasta dishes.

**GRAPES:** 85% Sangiovese, 15% Vermentino and Trebbiano.

**PRODUCTION AREA:** Northwestern Tuscany.

**ASPECT & ELEVATION:** Fattoria Sardi is nestled among the Apuane and Appennino mountains and the Tyrrhenian Sea, near Lucca at 62 ft of elevation.

**SOIL TYPE:** The soil ranges from a neutral ph to a loose, silt-sandy clay with a good skeleton.

RSP BTG: \$\_\_\_\_\_ RSP Bottle: \$\_\_\_\_\_

NOTES: \_\_\_\_\_

\_\_\_\_\_



*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.

\$ \_\_\_\_\_

## 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.

\$ \_\_\_\_\_

## 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.

\$ \_\_\_\_\_



*Santa Margherita*  
— USA —

**SANTA MARGHERITA USA**

# SANGIOVESE 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, introducing the Chianti Classico Riserva in the early 1900's.

### *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:*

The single vineyard, *Salcetino*, is located in the Greve sub-region of Chianti Classico. This vineyard is planted to Sangiovese clones with thicker skins and this, plus the addition of 15% Cabernet Sauvignon and Merlot, gives the wine an elegant core of fruit balanced with polished tannins.

### *Tasting Note:*

The aromas of this complex wine range from red cherries to dark plums and earthy minerality. The palate continues with berry fruits and licorice framed by light toast notes of oak and finishes with a firm structure.

\$ \_\_\_\_\_



## SASSOREGALE

Sassoregale lies in the heart of the Tuscan Maremma. Handcrafted with centuries-old methods, our wines are civilized and sophisticated without ever losing that wild essence. This unmistakably bold soul comes through in the style, flavor, and spirit of those who know and savor Sassoregale.

### *Untamed Tuscany:*

This 100% Sangiovese is rooted in the Tuscan countryside not far from the sea. Our untamed soul is represented by the boar that roams the area around our organically-farmed vineyards.

### *Bold Without Being Heavy:*

Our intense flavors of wild berries and spice do not overstate our easygoing drinkability and well-balanced character.

### *Tasting Note:*

Bright red color with intense aromas of Morello cherries, wild blackberries and dried earth. It is full-bodied on the palate with bold flavors and racy acidity leading to a generous finish.

\$ \_\_\_\_\_



## *Lamole* <sup>DI</sup> *Lamole*

With over 700 years of history, Lamole brings together the best of traditional and modern winemaking techniques to achieve the highest quality Chianti Classico with a terroir-driven flavor profile. Our vineyards benefit from the intense Tuscan sunshine, and moderating breezes from our high altitudes allow us to farm organically.

### *Ideal location:*

Our vineyards are in the small village of Lamole in the Greve sub-region of Chianti Classico. Our south-facing plots at high altitudes (between 350 and 650 meters), along with classic Tuscan Alberese and Galestro soils provide an optimal environment for consistent high-quality grape production.

### *Metodo Differita:*

Our unique deferred extraction uses the best of traditional methods together with modern techniques, creating a delicious Chianti Classico with supple yet firm tannins.

### *Tasting note:*

The Chianti Classico DOCG has elegant aromas of black cherry, iris flowers and white pepper framed by vanilla notes from six months of maturation in barriques. The palate is well-structured with flavors that echo the nose and long, savory finish.

\$ \_\_\_\_\_

# PROSECCO



## Santa Margherita Prosecco Superiore DCG

Santa Margherita is a family-owned Italian winery dating back to 1935. We are proud to have been producing Prosecco in the historical heartland of the region, Valdobbiadene, since 1952, several years before this area was formally recognized for its delicious sparkling wines and decades before the category's international success.

Respect for the Environment: Santa Margherita has not only been a leader in the Prosecco area, but is also playing a leading role in the ecological revolution. This involves embracing strict protocols in the vineyards (eliminating the use of chemicals), and our complete reliance on renewable energy via our solar panels at our winery.

Quality in the Glass: The grapes are completely hand-harvested from vineyards around the historical town of Valdobbiadene. Prosecco Superiore DCG is subject to more stringent rules, including lower yields in the vineyards and a softer press in the cellar, compared to the larger Prosecco DOC category. Our Prosecco Superiore is also aged on its lees for longer than the DCG requirements to add complexity and richness to the glass.

Tasting Note: Fine, lively bubbles lift up pleasant aromas of ripe apples, pears and peach blossoms. The fruity and floral flavors are well-balanced along with a dry, mineral-crisp finish.



## Santa Margherita 'Rive di Refrontolo' Prosecco Superiore DCG

More recently, we have extended our deep knowledge of Prosecco winemaking and invested in a twelve hectare estate on the steep slopes of the village Refrontolo. This single-vineyard bottling offers the ultimate and transparent expression of the local terroir, is vintage dated and produced in very small quantities.

Rare offering: The Rive category recognizes single villages with outstanding terroir within the Prosecco Superiore DCG area. In the local dialect, Rive means a very favorable site on a steep slope. Currently, only 43 villages have the exceptional combination of soils, climate and aspect to be classified as Rive, including Refrontolo.

Nature Sustains Us: Our Rive di Refrontolo property benefits from the natural local biodiversity and we safeguard the woodlands environment around this and our other vineyards, protecting our estates' landscapes and rich flora. All of this helps us eliminate the use of chemical pesticides in the vineyards.

Tasting Note: Our Rive di Refrontolo is distinguished by its balance of delicacy with power. Rich aromas of peach and acacia blossom with rennet apple and pear lead to an invigorating palate with fresh acidity and a long, multi-layered finish.



## Torresella Prosecco DOC

Fresh and contemporary, Torresella Prosecco 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 bask in this unique microclimate where warm sea breezes from the south meet fresh, cool mountain breezes from the north.

Eco-friendly: We have long demonstrated our commitment to the environment by using lightweight packaging and only natural products in the vineyards. The Little Egret (called garzetta) on the label speaks of our respect for our planet.

Tasting note: Joyful and fruity with peach flavors and floral perfume, the wine balances juicy acidity with a gentle mousse and a delicately-dry finish.





## Santa Margherita Pinot Grigio

*A true classic, this iconic Pinot Grigio pairs beautifully with a wide variety of dishes.*

### Fast facts:

- **Region:** Alto Adige River Valley (Northeast Italy)
- **Grapes:** 100% Pinot Grigio
- **Style:** Dry with intense aromas and appealing flavors of Golden Delicious apples and citrus with a long, multi-layered finish.
- **Production:** Cool-temperature fermentation in stainless steel.
- **Pairing:** Excellent as an aperitif and versatile enough to pair with everything from salads to chicken or grilled fish.



BTG: \$ \_\_\_\_\_ Bottle: \$ \_\_\_\_\_



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BTG: \$ \_\_\_\_\_ Bottle: \$ \_\_\_\_\_



## Santa Margherita Pinot Grigio

*A true classic, this iconic Pinot Grigio pairs beautifully with a wide variety of dishes.*

### Fast facts:

- **Region:** Alto Adige River Valley (Northeast Italy)
- **Grapes:** 100% Pinot Grigio
- **Style:** Dry with intense aromas and appealing flavors of Golden Delicious apples and citrus with a long, multi-layered finish.
- **Production:** Cool-temperature fermentation in stainless steel.
- **Pairing:** Excellent as an aperitif and versatile enough to pair with everything from salads to chicken or grilled fish.



BTG: \$ \_\_\_\_\_ Bottle: \$ \_\_\_\_\_

## Santa Margherita Pinot Grigio



### Describing the wine:

- Clean, crisp and dry with bright citrus and mineral notes. Medium body, well-balanced with a lively finish.
  - We pioneered modern Pinot Grigio winemaking in the 1960s by fermenting the wine without the grape skins to capture delicate fruit and floral notes in the wine.
  - ***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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**Santa Margherita**  
**Chianti Classico Riserva D.O.C.G.**

*An authentic Italian Chianti Classico and an exquisite expression of Sangiovese.*

**Fast facts:**

- **Region:** Chianti Classico (Tuscany)
- **Grapes:** 85% Sangiovese and 15% blend of Merlot and Cabernet Sauvignon
- **Style:** Cherries and plums framed by vanilla notes with a long, dry finish.
- **Production:** Aged in a mix of both new and used oak barrels of various sizes for 24 months.
- **Pairing:** Perfect with robust dishes like barbeque and grilled meats. Also excellent with mushroom or cheese dishes.

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## Santa Margherita Chianti Classico D.O.C.G.

### Describing the wine:

- Complex aromas of red cherries and plums. The palate unfolds with berry fruits and licorice framed by light toast notes of oak and finishes with a firm structure.
- This wine is from a single vineyard called *Salcetino* and is located in the Greve sub-region of Chianti Classico.
- **Organically grown:** we only use organic products in the vineyards to ensure the well-being of our environment. The details make the difference.

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## Santa Margherita Prosecco Superiore D.O.C.G.

*Only 25% of Prosecco receives Italy's highest designation of Prosecco Superiore D.O.C.G.*

### Fast facts:

- **Region:** Valdobbiadene, in the heart of the Prosecco region
- **Grapes:** 100% Glera
- **Style:** Dry with fine, lively bubbles, delicate fruity aromas and crisp finish.
- **Production:** Charmat (tank) method; rested on its lees for three months before bottling.
- **Pairing:** Versatile enough for your festive brunch and ideal with seafood or cheese appetizers.



Valdobbiadene  
in the Veneto Region

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**Santa Margherita**  
**Prosecco Superiore D.O.C.G.**

**Describing the wine:**

- Clean, pleasantly fruity bouquet with perfumes of apples and peach blossom. Its flavor is rounded and well-balanced.
- 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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## Santa Margherita Sparkling Rosé Vino Spumante

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

### Fast facts:

- **Region:** Northeast Italy
- **Grapes:** 55% Chardonnay, 40% Glera (grape of Prosecco), 5% Malbec
- **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 four months before bottling.
- **Pairing:** Wonderful on its own, pairs well with savory appetizers, complex seafood dishes and anything spicy.

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## Santa Margherita Sparkling Rosé *Vino Spumante*

### Describing the wine:

- Elegant perfumes of strawberries and citrus leads to an attractive palate with mixed berry fruits that linger on the finish.
- The bottle features the Marzotto family crest and the updated label, reminiscent of Venetian design, proudly celebrates our Italian heritage.
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