



Rosé Trevenezie

IGT

TECHNICAL INFORMATION

Santa Margherita Rosé is a balanced union and synergy of white and red grape varieties. Chardonnay is the principal white variety used, along with Sauvignon Blanc and other native, locally grown white varieties. The wine takes its delicate pink hue from red Pinot Nero grapes. The different varieties are all vinified separately before assemblage as a rosé. After pressing and before fermentation, the white grape juices are cold macerated with the skins and stirred for around a week in order to get the wine's distinctive aromatic richness and overall complexity. Once fermentation has been completed, the wines are racked and cleared but left cloudy with lees in suspension. The Pinot Nero grapes are vinified as a red wine for around 5 days and spend the first 24 hours cold soaking with their skins. The wine is then racked and filtered before being blended with the two whites.

To ensure the wine retains its colour freshness and acidity, no malolactic fermentation takes place.














TASTING NOTE

Veneto style rosé with a pale pink hue and a nose of the fresh, fragrant and captivating scent of red berries. Sophisticated and smooth on the palate with a lively freshness provided by well balanced acidity and long lasting flavour.

SERVING SUGGESTIONS

A versatile wine for pairing with a wide variety of dishes, serve it as an aperitif with hors d'oeuvres, fish or vegetarian appetizers, or delicately flavoured pasta and rice dishes. An ideal accompaniment to foods which share its pink hue, such as salmon, shrimp, prawns and lobster or dishes featuring tomato or other vegetables of the same colour. A perfect match for finely spiced exotic cuisine.



<p>GRAPES</p>  <p>Chardonnay, Sauvignon Blanc, other varieties, Pinot Nero</p>	<p>PRODUCTION ZONE</p>  <p>North East of Italy</p>	<p>ALTITUDE</p>  <p>Predominantly Low-lying plains</p>	<p>TYPE OF SOIL</p>  <p>Of fluvial and alluvial origin; clayey</p>	<p>TRAINING SYSTEM</p>  <p>Sylvoz and spur-trained cordon</p>	<p>PLANTING DENSITY</p>  <p>3,500 – 5,350 plants per hectare</p>	<p>HARVEST PERIOD</p>  <p>Early September for Pinot Nero, followed by Chardonnay, Sauvignon Blanc and then the other varieties</p>
<p>ALCOHOL LEVEL</p>  <p>12,50 % vol.</p>	<p>SERVING TEMPERATURE</p>  <p>10 - 12 °C</p>	<p>RECOMMENDED GLASS</p>  <p>A large glass, narrowing at the rim</p>	<p>AGING POTENTIAL</p>  <p>1/2 years</p>	<p>BOX</p>  <p>6 bottles</p>	<p>FORMAT</p>  <p>75 cl</p>	