



Santa Margherita S.p.A.
Via Ita Marzotto, 8
30025 Fossalta di Portogruaro (VE)
Tel. +39 0421 246 111
Fax +39 0421 246 417
www.santamargherita.com
santamargherita@stmargherita.com

Cuvé di Rosé Veneto I.G.T.

GRAPES :	Merlot and Cabernet
PRODUCTION ZONE:	The Veneto
ALTITUDE:	At sea level
TYPE OF SOIL:	Clay, of fluvial and lagoonal origin
TRAINING SYSTEM:	Sylvoz e guyot
PLANT DENSITY:	1.800 - 3.500 vines per hectare (730 - 1,415 per acre)
HARVEST PERIOD:	Mid-September
ALCOHOL LEVEL:	12,00 % 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

The grape varieties are vinified separately. Yeasts are added and a brief maceration of the musts in contact with the skins is carried out (for 24-30 hours), at a temperature of 17°-18° C (63°-64° F). Then the musts are left to ferment for a further 15 days at 20°-22° C (68°-72° F). Afterwards, the wines are blended together and the product is prepared for bottling.

TASTING NOTE

A rosé wine with delicate highlights, it has a fruity and intensely heady aroma, which is in perfect keeping with its appealing dry and lively taste.

SERVING SUGGESTIONS

Excellent for accompanying a vegetarian meal, it also goes very well with pasta salads or white meats. Try it also with fish soups, salt cod or stewed eel.

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