

Sparkling Rosé VS Brut

Sparkling Rosé

PRODUCTION ZONES:	North-east of Italy
ALTITUDE:	0 – 500 mt above sea level
TYPE OF SOIL:	From fluvial, lagoon and morainic origin, to medium texture, porfiric, with stones
TRAINING SYSTEM:	Guyot, sylvoz, double guyot and cordon spur
HARVEST PERIOD:	September
ALCOHOL CONTENT:	11,50% vol.
SERVING TEMPERATURE:	6 - 8 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	2/3 years

WINEMAKING PROCEDURE

Santa Margherita Sparkling Rosé brings together in an exciting and intriguing sparkling wine three different grape varieties, with diverse personalities and origins, from different Italy's leading premium wine production areas, where the winery operates since ever: the valley of the River Adige, and the eastern Veneto.

The cuvée is blended from a white wine basis with a pink wine obtained from a brief maceration of red wine 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 5.5 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/ three months.

SENSORY PROFILE

A pink hue introduces a subtle succession of floral fragrances lifted by white fruits and delicate hints of red berry fruits. This 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 MATCHINGS

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.

