

Pinot Grigio Metodo Classico Alto Adige DOC

WINE TYPE:	Brut
GRAPES:	Pinot Grigio
AREA OF ORIGIN OF GRAPES:	Alto Adige (mainly Oltradige)
ELEVATION:	400 - 500 m (1,310 - 1,640 ft.) above sea level
SOIL TYPE:	Limestone-based with good clay content
TRAINING SYSTEM:	Guyot
PLANTING DENSITY:	More than 5,000 plants/ha (2,025 per acre)
HARVEST PERIOD:	Late August/Early September
WINEMAKING METHOD:	Off the skins, with soft-crushing of grapes and immediate separation from skins
FERMENTATION PROCEDURE:	In stainless steel for about 15 days at 16 °C
MALOLACTIC FERMENTATION:	No
MATURATION OF BASE WINE:	For three months in stainless steel on the lees from the first fermentation
REFERMENTATION METHOD:	In bottle at controlled temperatures of 10-12 °C for at least 14 months
AGEING POTENTIAL:	5/6 years
ALCOHOL CONTENT:	12.50% vol.
SERVING TEMPERATURE:	7 - 9 °C (44 - 48 °F)
RECOMMENDED GLASS:	Medium-sized tulip or, tear drop-shaped glass, narrowing at the rim
FORMATS:	75 cl - 150 cl

TECHNICAL INFORMATION

On the occasion of the 50th anniversary of the first single-variety Pinot Grigio fermented off the skins, Santa Margherita reaffirms its pioneering approach to the variety with Italy's first classic method sparkling wine obtained exclusively from Pinot Grigio. The decision to vinify only grapes sourced from upper hillslope vineyards picked earlier than the normal harvest date has given the wine a unique sensory profile enhanced by the quality of the base wine and a prolonged period of maturation on lees.

TASTING NOTE

This is a sparkling wine that combines elegance with complexity, approachable appeal and depth of sensory perceptions. A deep straw yellow veined by a constant stream of tiny bubbles ushers in the vibrantly cadenced nose of fragrant white-fleshed fruits, lifted by wafts of nuts and medicinal herbs. The palate is mouthfilling yet driven by enough freshness and savouriness to prolong sensations of crunchy fruit that echo the aromatics of the nose.

FOOD MATCHINGS

Superb as an aperitif, Pinot Grigio Metodo Classico also complements fish or vegetable starters and pasta or rice dishes, particularly with succulent sauces. Try it with exotic recipes.

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Santa Margherita