



Press release

Pinot Grigio Metodo Classico Alto Adige Santa Margherita Innovation in tradition

It's been 50 years since we created Pinot Grigio Alto Adige, made from only Pinot Grigio grapes using the off-the-skins winemaking process, and today, just as it was back in the day, at Santa Margherita the combination of wine making expertise and the cutting edge spirit that has made the company an undisputed leader in the international Pinot Grigio market forges ahead.

The **Santa Margherita Pinot Grigio Alto Adige Metodo Classico 2009** spumante was indeed created to mark this special anniversary. It's a product made possible by the experience of the Santa Margherita wine making experts, starting with careful selection of grapes, taken only from vineyards up on the high hillsides and harvested earlier than the normal grape harvest date.

This is a spumante which combines elegance, complexity, immediate appeal and sensorial depth. Its intense straw colour and fine, persistent perlage are a prelude to a well-balanced, vibrant nose, full of fragrant pale fruits enriched with hints of nuts and medicinal herbs. It is enveloping and vibrant on the palate with a freshness and sapid flavour which manage to sustain and prolong the aromatic hints of crisp fruits already introduced in the nose.

An excellent aperitif, this is the perfect wine with fish and vegetable-based hors d'oeuvre, pasta and rice dishes, either plain or featuring rich sauces. Try it with exotic recipes and particularly spicy traditional Italian dishes.

Technical details

TYPE:	Brut
GRAPES:	Pinot Grigio
GRAPE CULTIVATION ZONE:	Alto Adige (prevalently Oltradige)
ALTITUDE:	400-500 m above sea level
SOIL TYPE:	limestone soil with considerable clay content
TRAINING SYSTEM:	Tendone / Espalier
PLANT DENSITY:	3500 plants/ha (tendone) – more than 5000 plants/ha (espalier)
HARVEST PERIOD:	Late August / early September
VINIFICATION TECHNIQUE:	off the skins, with soft pressing of grapes and immediate separation of skins
FERMENTATION METHOD:	in stainless steel, for approx. 15 days at 16°C
MALO-LACTIC FERMENTATION:	no
BASIC WINE FINING:	in stainless steel for 3 months on the lees of the first fermentation
RE-FERMENTATION METHOD:	in bottle, at controlled temperature of 10-12°C, for at least 14 months
AGING POTENTIAL:	5-6 years
ALCOHOL CONTENT:	12,50%
SERVING TEMPERATURE:	7-9 °C
SUGGESTED GLASS:	Tulip bowl OR medium-sized teardrop with narrow rim
FORMATS:	cl 150

April 2011



Santa Margherita

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