

## **Travels Exploring Taste**

The spread of food and wine culture, and with it the pleasures of sharing, provide a backdrop for talking - in all the world's languages - about Santa Margherita Gruppo Vinicolo wines, and for tasting them in very different geographical and emotional settings. These are special, irresistibly unique places, ever-surprising in their magical allure where you can share a taste for beauty and Italian style at convivial moments, from lunch to dinner or the ever-popular ritual of the aperitif.

Our travels take Italianness to significant heights of taste experience where wine's emotion is flanked by the thrill of good food in a passionate matching. We go from the top of Toronto's 351-metre CN Tower Restaurant - and the highest wine cellar in the world - to the colourful terrace of the Bucket List Restaurant on Sydney's iconic Bondi Beach. In both settings, Santa Margherita Pinot Grigio seduces discriminating palates with its savoury freshness, suggesting bold food matchings with the local cuisines.

From Toronto we move to Hong Kong, a metropolis whose allure defies description and where enduring tradition lives alongside explosive modernity. At the Grand Hyatt's Grissini Restaurant, the stunning view over Victoria harbour is enhanced by Chianti Classico Riserva Lamole di Lamole and Kettmeir's Moscato Rosa as they encounter Michelin-starred chef Alessandro Cozzolino's creations, complementing the taste experience as few other wines can.

In a world spinning at lightspeed, a blink of the eye takes us from these big cities to the Dolomites and the heart of the Cortina d'Ampezzo basin, where nature sets the pace and human activities, including the local cuisine, fall into step. At El Brite de Larieto, the quality of genuine country ingredients and the dizzying depths of their extraordinary flavours cry out for the fresh aromas of Kettmeir's sparkling wines, or the proud, fresh-from-the-forest personality of Refosco Impronta del Fondatore, to fuse the textures of earth and sky.

But what about the sea? We can do no better than to dive into Italian waters, perhaps those off the picturesque village of Amalfi, where the sea and fishing are woven into the very sense of place. This is where you will find the Lido Azzurro restaurant, an ideal setting in which to savour Santa Margherita wines.

Similar lifestyle moments are waiting for you in the many other top-flight restaurants in Italy and around the world where the sensory profiles of Santa Margherita Gruppo Vinicolo wines masterfully evoke an all-Italian way of life.

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