

## Spumanti Rosé VS Vino Spumante Brut

GRAPES:	Glera, Chardonnay and Malbec
PRODUCTION ZONE:	North-east Italy
ALTITUDE:	0 - 500 m.a.s.l.
TYPE OF SOIL:	Fluvial-alluvial and moraine in origin; medium-textured, porphyric, skeletal soil
TRAINING SYSTEM:	Guyot, Sylvoz, double guyot, spur cordon
HARVEST PERIOD:	September
ALCOHOL LEVEL:	11,50 % vol.
SERVING TEMPERATURE:	6 - 8 °C
RECOMMENDED GLASS:	Medium-sized, tulip-shaped glass, narrowing at the rim
AGEING POTENTIAL:	2 /3 years
BTTLS X BOX:	12 - 6
FORMAT (CL):	37.5 – 75

### TECHNICAL NOTES

Heady and intriguing, Santa Margherita Sparkling Rosé combines three different grape varieties, with three different personalities, hailing from Italy's leading wine-producing areas where the winery has worked since its inception, Valle dell'Adige and eastern Veneto.

The cuvée is a blend of a base white wine with a rosé produced from a brief maceration of red grapes with their skins. Second fermentation takes place in horizontal pressurized tanks at a controlled temperature of 15 °C for one month. Once the desired pressure of about 5.5 bar has been reached, the wine is cooled to halt further fermentation and encourage settling, and then aged on the lees in the tank for two/ three months.

### TASTING NOTES

The rosy hue anticipates a delicate succession of floral scents, which are intensified by notes of white-fleshed fruits and delicate hints of red berry fruits. The lively nose perfectly matches the crisply lingering freshness on the palate for a brilliantly versatile drinking experience that is exudes lightness and easy-drinking appeal.

### FOOD PAIRINGS

Delicious as an aperitif and an excellent accompaniment to a vast range of seafood starters, flavoursome dishes or any light, aroma-rich culinary creation. An intriguing pairing for hot, spicy Asian foods.

Sparkling Rosé



Santa Margherita