

SANTA MARGHERITA ROSÉ

A crisp and fresh rosé that celebrates the regional Italian character of the Tre Venezie.

WINERY BACKGROUND:

Founded in 1935 by Gaetano Marzotto, Santa Margherita was named after Gaetano's much loved wife, Margherita. Steeped in a history of making Prosecco as far back as 1952, Santa Margherita gained its iconic status when it became among the first Italian Pinot Grigio to be vinified as a monovarietal off of its copper-colored skins enhancing its fruity freshness and bringing out the wine's versatility at the table. The illustration on the label is of the historic Villa Marzotto, which was subsequently bequeathed to the town of Portogruaro, an hour's drive from Venice.

With our constant creativity and inventiveness, we are pleased to share with you our Santa Margherita Rosé, drawing on some of the best terroirs of the Tre Venezie, the region which has been intertwined with the Marzotto family for centuries.

VINEYARDS & WINEMAKING DETAILS:

Tre Venezie is the ancient name for the three wine regions of northeast Italy. These 'Three Venices', Veneto-Giulia-Trentino, was once the historical homeland of the Venetian Empire, a society that dominated trade all around the Mediterranean, including trade in their own locally made wine.



GRAPES: Chardonnay, Sauvignon Blanc, and Pinot Nero

ORIGIN: Trevenezie (Northeast Italy)

CLIMATE: Ranges from cooling winds from the pre-Alps and warm air of the Adriatic Sea

DOMINANT SOIL TYPE:
A great variety of soils reflecting different terroirs

MIN/MAX ELEVATION:
0-365 meters (0-1,200 feet)

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The base of the blend, Chardonnay from the mountainous area of Trentino, is made up of both early-picked fruit for retention of crisp acidity and more mature fruit for a generous body. Venetian Pinot Nero contributes further elegance, the delicate hue, and perfumes of strawberries and cherries. Finally, Sauvignon Blanc grown near the Adriatic Sea in the Veneto adds a touch of exotic tropical notes and white floral aromas. Crisp and clean, Santa Margherita Rosé delivers a fresh and alluring wine that celebrates the regional Italian character of the Tre Venezie.

TASTING NOTES & FOOD PAIRING SUGGESTIONS:

Representing the best of heritage, innovation, and a passion for enjoyable wines, this rosé opens with a pale pink hue and a nose of the fresh, fragrant and captivating scent of red berries. Sophisticated and smooth on the palate with a lively freshness provided by well-balanced acidity and long-lasting flavor. Delicious and vibrant on its own, the clean and refreshing expression is excellent with market-fresh salads, spicy crudo dishes, or roast chicken with herb butter and garlic.

