



PROSECCO SUPERIORE DI VALDOBBIADENE D.O.C.G.

This timeless classic is produced in the heart of the Conegliano-Valdobbiadene DOCG region, one of the two best-classified regions in all of Italy for Prosecco Superiore. Our early development and investment in Conegliano-Valdobbiadene began in 1952, and these early efforts not only established a benchmark of quality and provenance, just as we did with Pinot Grigio, but led to the establishment of the actual DOCG classification in 1969.

THE DETAILS MAKE THE DIFFERENCE

Santa Margherita grows luscious, aromatic Glera grapes in the gentle hills of Valdobbiadene, a town synonymous with the finest Prosecco Superiore, and DOGC status – the highest and most distinctive classification possible. These grapes, grown on the steepest hills of the region, must also be meticulously hand-harvested. We make them into a Cuvée (base wine) that we ferment with selected yeasts at precisely controlled temperatures to preserve full, complex flavor. Once fermentation is complete, we let it mature for three more months, so that the full aromatic potential and vibrant tastes of our Prosecco can truly come together.

GRAPES: Glera

PRODUCTION ZONE: Valdobbiadene

ALCOHOL LEVEL: 11.5% vol.

SERVING TEMPERATURE: 43 - 47° F

RECOMMENDED GLASS: A medium-sized, tulip-shaped glass, narrowing at the rim

ALTITUDE: 985 - 1,640 ft. above sea level

TYPE OF SOIL: Of morainic origin, with little depth

TRAINING SYSTEM: Sylvoz, Double-Arched Cane

PLANT DENSITY: 1,215 - 1,620 per acre

HARVEST PERIOD: Second half of September

AGING POTENTIAL: 1-2 years, meant to be enjoyed fresh

SUGAR CONTENT: 11g/750ML