

SANTA MARGHERITA WINES

OUR COLLECTION OF LUXURY ITALIAN WINES



PINOT GRIGIO

A true classic, Santa Margherita Pinot Grigio is perfect for entertaining and pairs beautifully with a wide variety of dishes.

REGION

A Pinot Grigio crafted in the Alto Adige/Valdadige region of Northern Italy, which is known as premium wine country. Valleys are broad and the Adige's floods keep the mineral-rich, gravelly soil fertile. While the viticulture is more challenging, soil types and day-night temperature variations infuse the wines with fragrances and freshness.

TASTING NOTES

This crisp white wine has a straw yellow color. Its clean, intense aroma and dry taste (with appealing notes of Golden Delicious apples) make this wine one of great personality and versatility.

PAIRINGS

Excellent as an apéritif, this wine is the ideal complement to seafood, salads or pasta and rice dishes. It is also perfect to pair with heartier dishes, chicken, grilled fish or soufflés.



Alto Adige/Valdadige
D.O.C.

Wine & Spirits *

#1 MOST POPULAR ITALIAN
PINOT GRIGIO BY THE GLASS

#1 MOST POPULAR PINOT GRIS/GRIGIO
BY THE BOTTLE AND GLASS DOMESTIC
AND INTERNATIONAL

#1 MOST POPULAR ITALIAN WINE
BY THE GLASS ANY VARIETAL

#3 MOST POPULAR ITALIAN WINE
BY THE BOTTLE ANY VARIETAL

#1 MOST POPULAR ITALIAN
WHITE WINE BY THE BOTTLE

#3 MOST POPULAR WHITE WINE BY
THE GLASS ANY VARIETAL DOMESTIC
AND INTERNATIONAL



CHIANTI CLASSICO RISERVA

Elegant and complex, Santa Margherita Chianti Classico Riserva has fruit and spice flavors that follow through to darker fruits and mellow herbal notes.

REGION

An authentic Italian Chianti made from grapes grown in the heart of Tuscany's Chianti Classico region. An exquisite expression of the Sangiovese grape, with substantial acidity from the low pH of the soil in this region.

TASTING NOTES

This intense ruby-colored wine is characterized by vigorous tannins and fresh acidity, followed by an aroma of forest fruits and sweet spice against a backdrop of herbs and autumn leaves.

PAIRINGS

Recommended for barbecued meat, like sliced Chianina steak, or with game, such as pheasant stuffed with truffles. It is also excellent when paired with aged cheeses.



Chianti Classico
D.O.C.G.





PROSECCO SUPERIORE

Crafted with Glera grapes, Santa Margherita Prosecco Superiore has a fruit-forward flavor that sets it apart from Spanish Cava and French Champagne.

REGION

A sparkling wine from the gentle hill country around the towns of Conegliano and Valdobbiadene in Northern Italy. The morainic soil and climate with its vast day to night temperature fluctuation provide an ideal environment for producing a unique vine variety with outstanding aromatics and freshness.

TASTING NOTES

This sparkling wine has fine bubbles winding through its bright straw yellow color with green reflections. Its aroma is reminiscent of peaches and sweet flowers, and its flavor includes fruity hints of pineapples and golden apples.

PAIRINGS

Perfect as an apéritif, it is ideal with seafood or cheese appetizers. Its versatility also brings a delightful sparkle to a festive brunch or your favorite rich dessert.



SPARKLING ROSÉ

Lively and delicate, this dry Santa Margherita Sparkling Rosé lends a touch of additional festivity to any gathering. A full bouquet of pleasing floral aromas and vibrant flavor make this a deliciously easy-drinking wine.

REGION

Treviso in eastern Veneto has a generally mild climate protected by the Alps to the north and warmed by breezes from the Adriatic Sea to the east. The generally mild summers have adequate rainfall, and by the end of summer, day and night temperatures vary dramatically, helping to develop the aromatics in the grapes. The soil is alluvial clay loam with strong minerality perfect for growing grapes for sparkling and semi-sparkling wines.

TASTING NOTES

This pale pink wine brings a full bouquet of pleasing floral aromas with hints of red berries. It is artfully crafted with a blend of Glera and Chardonnay grapes, with Malbec as the red varietal that lends a perfect light pink color. Its flavor is delicate but vibrant and well-rounded. Santa Margherita Sparkling Rosé is an approachable wine that lingers on the palate.

PAIRINGS

Perfect as an apéritif, and an exciting companion for your food explorations: savory Italian appetizers, complex seafood dishes, and spicy, exotic Asian cuisines. It also brings a delightful sparkle to a festive brunch or your favorite rich dessert.

