



This well-structured sparkling wine with floral notes on the nose and hints of red berries demonstrates a brilliant personality – fresh and lively, while also quite versatile. Santa Margherita Sparkling Rosé is delicious for any occasion and as an accompaniment to brunch, desserts, antipasti, seafood or intensely-flavored cuisines.

Whether served at the beginning of a beautiful evening for two, or sipped throughout a lively meal with friends, this celebrated bubbly is an aromatic and vibrant treasure that is meant to be shared time and time again.

OUR BOTTLE

Featuring our family crest, the new clear glass bottle offers a fresh, contemporary look, while showcasing the lush, gorgeous color of our Sparkling Rosé. The updated label, reminiscent of Venetian design, proudly celebrates our Italian heritage. We simply cannot wait to show the world our latest masterpiece!

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 it's 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; good for any occasion as an accompaniment to brunch, desserts, antipasti, seafood or intensely flavored Asian cuisines.



FOOD PAIRINGS

Tasty, aromatic 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.



SPARKLING ROSÉ

GRAPES	55% Chardonnay, 40% Glera, 5% Malbec
PRODUCTION AREA	Hilly area in the Province of Treviso and Eastern Veneto
ASPECT & ELEVATION	0 - 1,150 ft. above sea level
SOIL TYPE	Fluvial (Chardonnay), Morainic (Glera), Fluvial and Lagoon (Malbec)
VINE TRAINING SYSTEM	Guyot (Chardonnay), Sylvoz/double Guyot (Glera), Spurred cordon (Malbec)
PLANTING DENSITY	3,500-4000 vines per acre (Chardonnay), 1,215 - 1,415 vines per acre (Glera), 2,105 per vines acre (Malbec)
HARVEST PERIOD	Second half of September
ALCOHOL CONTENT	11.5% vol.
SERVING TEMPERATURE	42° - 46° F
RECOMMENDED GLASS	Medium-sized tulip-shaped, narrowing towards the rim
AGING POTENTIAL	Meant to be enjoyed fresh
SUGAR CONTENT	8.3g/750ML

TECHNICAL INFORMATION

The blending of a fine Sparkling Rosé wine is a delicate art, and Santa Margherita is proud to share this masterpiece. We start with a white wine made from the Glera grapes used to produce Prosecco, then add Chardonnay and a small amount of Malbec to add color and richness. This tantalizing blend undergoes a month-long second fermentation followed by six months of maturation in pressurized tanks. Only then is this dry, sparkling wine ready to serve and enjoy.

DID YOU KNOW?

1. The Coat of Arms of the Marzotto family is on the neckband of every bottle of the delicious Sparkling Rosé. In 1935, the Marzotto family founded Santa Margherita, and it has been contributing to the international success of premium quality Italian wine for over 80 years.
2. Santa Margherita loves the bees: we avoid cutting the grass between the rows of vines while the grapes are growing to protect the work of bees and other pollinating insects.
3. Santa Margherita is vegan-friendly and has eliminated the use of all animal by-products during filtration.
4. Santa Margherita recycles grape skins, which further reduces waste.

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