

Santa Margherita Prosecco Superiore D.O.C.G.

Only 25% of Prosecco receives Italy's highest designation of Prosecco Superiore D.O.C.G.

Fast facts:

- Region: Valdobbiadene, in the heart of the Prosecco region
- Grapes: 100% Glera
- Style: Dry with fine, lively bubbles, delicate fruity aromas and crisp finish.
- Production: Charmat (tank)
 method; rested on its lees for three
 months before bottling.
- **Pairing:** Versatile enough for your festive brunch and ideal with seafood or cheese appetizers.

BTG: \$_____ Bottle: \$_____



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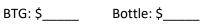
in the Veneto Region

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Santa Margherita Prosecco Superiore D.O.C.G.

Describing the wine:

- Clean, pleasantly fruity bouquet with perfumes of apples and peach blossom. Its flavor is rounded and well-balanced.
- The bottle features the Marzotto family crest and the updated label, reminiscent of Venetian design, proudly celebrates our Italian heritage.
- Sustainable and vegan-friendly, we only use natural products in our growing process to ensure the wellbeing of our vineyards. The details make the difference.



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- USA -

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