

PROSECCO



Santa Margherita Prosecco Superiore DCG

Santa Margherita is a family-owned Italian winery dating back to 1935. We are proud to have been producing Prosecco in the historical heartland of the region, Valdobbiadene, since 1952, several years before this area was formally recognized for its delicious sparkling wines and decades before the category's international success.

Respect for the Environment: Santa Margherita has not only been a leader in the Prosecco area, but is also playing a leading role in the ecological revolution. This involves embracing strict protocols in the vineyards (eliminating the use of chemicals), and our complete reliance on renewable energy via our solar panels at our winery.

Quality in the Glass: The grapes are completely hand-harvested from vineyards around the historical town of Valdobbiadene. Prosecco Superiore DCG is subject to more stringent rules, including lower yields in the vineyards and a softer press in the cellar, compared to the larger Prosecco DOC category. Our Prosecco Superiore is also aged on its lees for longer than the DCG requirements to add complexity and richness to the glass.

Tasting Note: Fine, lively bubbles lift up pleasant aromas of ripe apples, pears and peach blossoms. The fruity and floral flavors are well-balanced along with a dry, mineral-crisp finish.



Santa Margherita 'Rive di Refrontolo' Prosecco Superiore DCG

More recently, we have extended our deep knowledge of Prosecco winemaking and invested in a twelve hectare estate on the steep slopes of the village Refrontolo. This single-vineyard bottling offers the ultimate and transparent expression of the local terroir, is vintage dated and produced in very small quantities.

Rare offering: The Rive category recognizes single villages with outstanding terroir within the Prosecco Superiore DCG area. In the local dialect, Rive means a very favorable site on a steep slope. Currently, only 43 villages have the exceptional combination of soils, climate and aspect to be classified as Rive, including Refrontolo.

Nature Sustains Us: Our Rive di Refrontolo property benefits from the natural local biodiversity and we safeguard the woodlands environment around this and our other vineyards, protecting our estates' landscapes and rich flora. All of this helps us eliminate the use of chemical pesticides in the vineyards.

Tasting Note: Our Rive di Refrontolo is distinguished by its balance of delicacy with power. Rich aromas of peach and acacia blossom with rennet apple and pear lead to an invigorating palate with fresh acidity and a long, multi-layered finish.



Torresella Prosecco DOC

Fresh and contemporary, Torresella Prosecco has an easy-drinking profile that is made for enjoying good times with great friends.

Unique Microclimate: Torresella's vineyards are not far from the Venetian lagoon where grapes have been grown since the Roman era. The clay, mineral-rich soils here bask in this unique microclimate where warm sea breezes from the south meet fresh, cool mountain breezes from the north.

Eco-friendly: We have long demonstrated our commitment to the environment by using lightweight packaging and only natural products in the vineyards. The Little Egret (called garzetta) on the label speaks of our respect for our planet.

Tasting note: Joyful and fruity with peach flavors and floral perfume, the wine balances juicy acidity with a gentle mousse and a delicately-dry finish.

