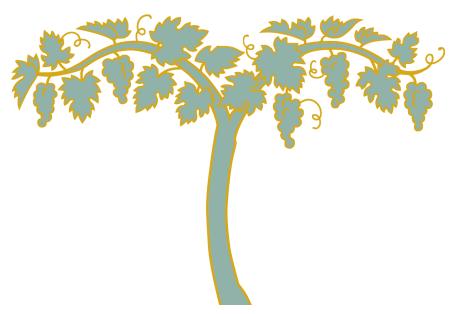
Torresella Tool Kit





Technical sheets
Sell sheets
Training Materials







Pinot Grigio Venezia DOC

GRAPES Pinot Grigio
PRODUCTION ZONE Venezia DOC

ALTITUDE At sea level

TYPE OF SOIL Clay, of fluviatile and alluvial origin

TRAINING SYSTEM Sylvoz

PLANT DENSITY 3,000 - 4,800 vines per hectare

(1,215 - 1,945 per acre)

HARVEST PERIOD Mid-September

ALCOHOL LEVEL 12 % vol.

SERVING TEMPERATURE 10 - 12 °C (50 - 54 °F)

RECCOMENDED

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

AGING POTENTIAL 2/3 years

TASTING NOTES

A dry white wine with a straw yellow hue. It stands out for its finesse and its persistence on the nose and palate; it is elegant and well-balanced, with just a hint of aromatic fruitiness.

FOOD MATCHINGS

Excellent as an aperitif, it also goes well with rather elaborate fish recipes.

Pinot Grigio









Torresella Prosecco DOC Extra Dry

GRAPES: 100% Glera

PRODUCTION AREA: Municipality of Treviso and Venezia, Veneto DOC

ELEVATION: 0-1,315 feet above sea level

SOIL TYPE: Shallow Morainic

VINE TRAINING SYSTEM: Sylvoz- Doppio Capovolto

PLANTING DENSITY: 3,000-4,000 vines per hectare (1,214-16,20 feet)

HARVEST PERIOD: First half of September

ALCOHOL CONTENT: 11.5%

RESIDUAL SUGAR: 14 g/L

SERVING TEMPERATURE: 46 - 50 °F

AGING POTENTIAL: 1-2 years, meant to enjoyed immediately

TASTING NOTES

Pale straw yellow in color with a fine bead, this classic sparkling wine from the Veneto strikes a perfect balance of freshness and delicate perfume of fresh pears and a hint of almonds.

TECHNICAL INFORMATION

The base wine is refermented in pressure tanks for 18-20 days at a cool temperature of $14\text{-}16^{\circ}\text{C}$ to retain its delicate perfume. When the ideal pressure of about six bars has been reached, the wine is chilled to -4°C to stop fermentation and stabilize the wine. Maturation continues in tank for one month at $5\text{-}7^{\circ}\text{C}$ and in contact with the lees to impart a slightly creamy texture to the wine. When the wine has reached its ideal balance of freshness and aromas, it is filtered and bottled under pressure to retain its sparkle.

FOOD PAIRINGS

Perfect as an aperitif, this wine is also flexible enough to take you through the whole meal and pairs especially well with sushi, white meats, spicy dishes, seasoned vegetables, and fruit desserts.









SANTA MARGHERITA USA

PINOT GRIGIO SELECTIONS



Santa Margherita

Santa Margherita is a family owned Italian winery dating back to 1935. They introduced the first Pinot Grigio to the United States in 1979 and have continued to lead the ultra-premium wine category ever since.

Respect for the Environment:

The Santa Margherita pursuit began with a personal and passionate commitment to preserving the environment. Environmental, economic and social considerations have been the core touchstones of the company and we continue to honor them with efforts in every facet of how the wineries operate.

Quality in the Vineyard:

Grapes are completely hand-harvested from vinyards around Lake Caldero in the Alto Adige on a diverse mix of porphyric calcareous and morainic soils.

Tasting Note:

Wonderfully intense aromas of Golden Delicious apples, fresh pears and citrus framed by bright acidity and a bone-dry, prolonged finish.

\$			



TORRESELLA

Fresh and contemporary, Torresella Pinot Grigio 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 are the foundation to this unique microclimate where warm sea breezes from the south meet fresh, cool mountain breezes from the north.

Preserving Terroir:

We use modern techniques to preserve this unique terroir including underground irrigation systems to reduce water evaporation and use of lightweight packaging.

Tasting Note:

The result of combining tradition with innovation is an amazingly flavorful wine (including bright citrus and florals), with the true taste and personality of Italy.

\$					



KETTMEIR

Founded in 1919 by Giuseppe Kettmeir, the winery has been a pioneer of the region for making expressive, crisp wines.

Ideal climate:

The Alto Adige has ideal conditions for grape growing, including a mild, continental climate and over 300 days of sunshine annually.

Natural Complexity:

Kettmeir's Pinot Grigio is sourced from the mid- to lower slopes of the west bank of the Adige River and lower Adige valley. Variety is everywhere in this part of the Alto Adige: soils, altitude, and exposition to the sun or wind varies from one row to the next, producing naturally nuanced and complex wines for Kettmeir.

Tasting Note:

This elegant Pinot Grigio has a range of aromatics from fresh herbs, stone fruit, and a core of minerality with crisp acidity and a long, multi-layered finish. A classic example of the best of Alto Adige.

σ					
7					
$\boldsymbol{\varphi}$	 	 	 	 	

PROSECCO

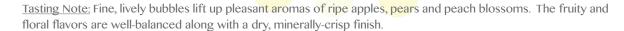


Santa Margherita Prosecco Superiore DOCG

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 DOCG 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 DOCG requirements to add complexity and richness to the glass.







Santa Margherita 'Rive di Refrontolo' Prosecco Superiore DOCG

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 DOCG 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.

<u>Nature Sustains Us:</u> 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.

<u>Tasting Note:</u> 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.





Torresella Pinot Grigio *Venezia D.O.C.*

Crisp and vibrant Pinot Grigio from just outside of Venice in Northeast Italy.

Fast facts:

- Region: Venezia DOC (Veneto region of Italy)
- Grapes: 100% Pinot Grigio
- Style: Dry, unoaked with citrus and apple flavors, crisp acidity and a clean, refreshing finish
- Production: Cool-temperature fermentation in stainless steel
- Pairing: Excellent aperitif and terrific with sushi, pasta, brunch dishes and even more elaborate cuisine.

BTG: \$_____ Bottle: \$_____



NO. OF THE PROPERTY OF THE PRO

Torresella Pinot Grigo Venezia D.O.C.

Crisp and vibrant Pinot Grigio from just outside of Venice in Northeast Italy.

Fast facts:

- Region: Venezia DOC (Veneto region of Italy)
- Grapes: 100% Pinot Grigio
- Style: Dry, unoaked with citrus and apple flavors, crisp acidity and a clean, refreshing finish
- Production: Cool-temperature fermentation in stainless steel
- Pairing: Excellent aperitif and terrific with sushi, pasta, brunch dishes and even more elaborate cuisine.

BTG: \$_____ Bottle: \$____



Torresella Pinot Grigio Venezia D.O.C.

Crisp and vibrant Pinot Grigio from just outside of Venice in Northeast Italy.

Fast facts:

- Region: Venezia DOC (Veneto region of Italy)
- Grapes: 100% Pinot Grigio
- Style: Dry, unoaked with citrus and apple flavors, crisp acidity and a clean, refreshing finish
- Production: Cool-temperature fermentation in stainless steel
- Pairing: Excellent aperitif and terrific with sushi, pasta, brunch dishes and even more elaborate cuisine.

BTG: \$____ Bottle: \$____



Torresella Pinot Grigio *Venezia D.O.C.*

Crisp and vibrant Pinot Grigio from just outside of Venice in Northeast Italy.

Fast facts:

- Region: Venezia DOC (Veneto region of Italy)
- Grapes: 100% Pinot Grigio
- Style: Dry, unoaked with citrus and apple flavors, crisp acidity and a clean, refreshing finish
- Production: Cool-temperature fermentation in stainless steel
- Pairing: Excellent aperitif and terrific with sushi, pasta, brunch dishes and even more elaborate cuisine.

BTG: \$ Bot	tle: \$
-------------	---------





Torresella Pinot Grigio Venezia D.O.C.

Describing the wine:

- A dry white wine with a straw yellow hue. It stands out for its fresh citrus and apple fruits, crisp acidity and a clean finish.
- Our Pinot Grigio's flexible taste profile (including medium body and fresh unoaked fruit flavors) can work across different dishes at the same table.
- Sustainably farmed: including lightweight packaging and only natural products in the vineyards. The Little Egret (called garzetta) on the label speaks to our commitment to the environment.



TORRESELLA

PINOT GRIGIO VENEZAS. James de Proper Cara des

Torresella Pinot Grigio Venezia D.O.C.

Describing the wine:

- A dry white wine with a straw yellow hue. It stands out for its fresh citrus and apple fruits, crisp acidity and a clean finish.
- Our Pinot Grigio's flexible taste profile (including medium body and fresh unoaked fruit flavors) can work across different dishes at the same table.
- <u>Sustainably farmed</u>: including lightweight packaging and only natural products in the vineyards. The Little Egret (called *garzetta*) on the label speaks to our commitment to the environment.



Torresella Pinot Grigio Venezia D.O.C.

Describing the wine:

- A dry white wine with a straw yellow hue. It stands out for its fresh citrus and apple fruits, crisp acidity and a clean finish.
- Our Pinot Grigio's flexible taste profile (including medium body and fresh unoaked fruit flavors) can work across different dishes at the same table.
- Sustainably farmed: including lightweight packaging and only natural products in the vineyards. The Little Egret (called garzetta) on the label speaks to our commitment to the environment.





Torresella Pinot Grigio Venezia D.O.C.

Describing the wine:

- A dry white wine with a straw yellow hue. It stands out for its fresh citrus and apple fruits, crisp acidity and a clean finish.
- Our Pinot Grigio's flexible taste profile (including medium body and fresh unoaked fruit flavors) can work across different dishes at the same table.
- Ightweight packaging and only natural products in the vineyards. The Little Egret (called *garzetta*) on the label speaks to our commitment to the environment.





Torresella Prosecco D.O.C.

Joyful and fruity sparkling wine from the Veneto region of Italy.

Fast facts:

Region: Prosecco (about 70km outside of Venice)

• Grapes: 100% Glera

• Style: Extra dry (14 grams of residual sugar)

Production: Charmat (tank) method

Pairing: Very versatile sparkling wine! Excellent aperitif and pairs particularly well with salads, shellfish and other fresh dishes.

BTG: \$ Bottle: \$



Torresella Prosecco D.O.C.

Joyful and fruity sparkling wine from the Veneto region of Italy.

Fast facts:

Region: Prosecco (about 70km outside of Venice)

• Grapes: 100% Glera

Style: Extra dry (14 grams of residual sugar)

Production: Charmat (tank) method

Pairing: Very versatile sparkling wine! Excellent aperitif and pairs particularly well with salads, shellfish and other fresh dishes.

BTG: \$_____ Bottle: \$_____



Torresella Prosecco D.O.C.

Joyful and fruity sparkling wine from the Veneto region of Italy.

Fast facts:

Region: Prosecco (about 70km outside of Venice)

• Grapes: 100% Glera

Style: Extra dry (14 grams of

residual sugar)

BTG: \$ Bottle: \$



Torresella Prosecco D.O.C.

Joyful and fruity sparkling wine from the Veneto region of Italy.

Fast facts:

Region: Prosecco (about 70km outside of Venice)

• Grapes: 100% Glera

Style: Extra dry (14 grams of residual sugar)

Production: Charmat (tank) method

Pairing: Very versatile sparkling wine! Excellent aperitif and pairs particularly well with salads, shellfish and other fresh dishes.

BTG: \$	Bottle: \$
---------	------------



TORRESELLA

いの問題者

ROSECCO





Torresella Prosecco D.O.C.

Describing the wine:

- Fresh and fruity with juicy acidity, gentle mousse and a delicately dry finish.
- Prosecco is in Northeast Italy made from the Glera grape.
- <u>Sustainably farmed</u>: including lightweight packaging and only natural products in the vineyards. The Little Egret (called *garzetta*) on the label speaks to our commitment to the environment.



Torresella Prosecco D.O.C.

Describing the wine:

- Fresh and fruity with juicy acidity, gentle mousse and a delicately dry finish.
- Prosecco is in Northeast Italy made from the Glera grape.
- Sustainably farmed: including lightweight packaging and only natural products in the vineyards. The Little Egret (called garzetta) on the label speaks to our commitment to the environment.





Describing the wine:

- Fresh and fruity with juicy acidity, gentle mousse and a delicately dry finish.
- Prosecco is in Northeast Italy made from the Glera grape.
- Sustainably farmed: including lightweight packaging and only natural products in the vineyards. The Little Egret (called garzetta) on the label speaks to our commitment to the environment.

to the environment.	



TORRESELLA

PROSECCO



TORRESELLA

55次網報

PROSECCO

Torresella Prosecco D.O.C.

Describing the wine:

- Fresh and fruity with juicy acidity, gentle mousse and a delicately dry finish.
- Prosecco is in Northeast Italy made from the Glera grape.
- Sustainably farmed: including lightweight packaging and only natural products in the vineyards. The Little Egret (called garzetta) on the label speaks to our commitment to the environment.
