



**Exploring Taste.**  
**The excellence of Pinot Grigio Santa Margherita.**

Santa Margherita has innovation, exploration, and creativity in its blood, and has always adapted to the changes in taste that have occurred in the last sixty years of Italian wine. Our intuition allows us to take new paths, unafraid to try new techniques and flavours, and we believe the strength of today's Italian winemaking tradition is in part because of our courage to look to the future.

Santa Margherita has been a cutting-edge winery ever since its inception back in 1935. Its founder, Gaetano Marzotto, dreamed of modernized agriculture uniting man, nature and technology. His ingenious intuition, curiosity and an eye to the future remain fertile ground the company. Today, our mission is to make the pairing of wine and food an experience which is ever more engaging, through ceaselessly exploring new routes in taste and in the joy of wine.

In 1961, Gaetano Marzotto is looking for a new wine that is in line with the change in the tastes of Italians, who now want wine to be less strong and more elegant. His "explorations" take him to the South Tyrol and along the whole of the Adige Valley, in search of Pinot Grigio: a variety then little-known in Italy, but with great potential. It only has one drawback: the coppery color of its skins produces a wine that does not appeal to the public at large. The Count's great intuition lies in the technique of vinification, doing away during pressing with any contact between the must and the grape skins: this is so-called "in bianco" vinification, and from that time and that stroke of genius the destiny of Pinot Grigio in Italy would change completely.

In 1979, Pinot Grigio has become one of Italy's wines of reference: every year it wins over millions of consumers and the path opened up by Santa Margherita is soon followed by an ever-growing number of the country's wineries. But ours is not only the progenitor of this type of wine: Santa Margherita's Pinot Grigio is put to the test and is sampled by the world's major experts. And the results are amazing: a blind tasting crowns it as the finest in Italy and this opens up the gates of the huge U.S. market for our wine. It is a case of love at first sight, one that has carried on unperturbed for forty years and has created a real style of consumption – that of a fresh wine, which is very easy to drink and has an extraordinary affinity with food – which has become the passe-partout for dozens of other Italian producers.

[santamargherita.com](http://santamargherita.com)

[facebook.com/pages/SantaMargheritaIT](https://facebook.com/pages/SantaMargheritaIT)

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**ABOUT SANTA MARGHERITA GRUPPO VINICOLO**

*Founded in 1935 by Count Gaetano Marzotto, Santa Margherita Gruppo Vinicolo manages ten different estates in some of the best wine-producing regions of Italy: East Veneto, Conegliano-Valdobbiadene, Trentino-Alto Adige, Lugana, Franciacorta, Chianti Classico, Maremma, Sicily and Sardinia. Through its brands: Santa Margherita, Torresella, Ca' del Bosco, Kettmeir, Lamole di Lamole, Vistarenni, Sassoregale, Terrellade, Cà Maiol and Cantina Mesa, the Group is one of Italy's most important wine producers selling over 20 million bottles in 90 different countries every year. The Group is owned by four brothers, the third generation of the family: Gaetano Marzotto Group President, Stefano Marzotto President of Zignago Holding, Luca Marzotto Vice President of the Group, and Nicolò Marzotto, member of the Company Board. Operations are managed by the CEO Ettore Nicoletto. Products are distributed in 5 different continents, with the main focus being Italy, Canada, Australia, Germany, the UK and USA, where the import and distribution company Santa Margherita USA Inc., based in Miami, has been fully operative since 2016.*

## Pinot Grigio Valdadige DOC

GRAPES :	Pinot Grigio
PRODUCTION ZONE:	Valle dell'Adige
ALTITUDE:	150 - 300 m (492 - 655 ft.) above sea level
TYPE OF SOIL:	Of fluvial origin; medium texture with stones
TRAINING SYSTEM:	Trentino Pergola and Guyot
PLANT DENSITY:	3,000 - 5,000 vines per hectare (1,215 - 2,025 per acre)
HARVEST PERIOD:	The first half of September
ALCOHOL LEVEL:	12,50 % vol.
SERVING TEMPERATURE:	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

### TECHNICAL INFORMATION

Santa Margherita was the first company to vinify pink Pinot Grigio grapes as a white wine. In this process, the must does not remain in contact with the skins, from which it would otherwise take on the rusty color. Following a soft pressing, the must ferments for 10-15 days at 18 °C (64°). Once the fermentation is over, the wine is stored at a controlled temperature of 15 - 16 °C (59 - 61 °F) in stainless steel tanks until it is time to bottle.

### TASTING NOTE

This dry white wine has a straw yellow color. Its clean, intense aroma and bone-dry taste (with an appealing flavor of Golden Delicious apples) make Santa Margherita's Pinot Grigio a wine of great personality and versatility.

### FOOD MATCHINGS

Excellent as an aperitif, and ideal with seafood salads or pasta and rice dishes based on fish and shellfish. Also perfect with white meats, boiled or grilled fish and soufflés.

Pinot Grigio



Santa Margherita