



GRAPE-TO-GLASS

wines worth sharing

Santa Margherita Prosecco Superiore '52' D.O.C.G. 2019

Grape Varietal:	100% Glera
Growing Region:	Valdobbiadene - Northern Italy
Chief Winemaker:	Loris Vazzoler



Over the years I have had the pleasure to visit on a number of occasions my friends at Santa Margherita. Always enjoying my time, as their vibrant wines have an irresistible personality. The attention to detail with all aspects of winemaking has to be seen to be believed. With some of the most responsible vineyard practices and arguably the most up-to-date and next generation conscious processes in the world.

I have mentioned before - their incredible foresight - and this wine exemplifies just that. This Prosecco Superiore '52' D.O.C.G. - as its iconic name '52' refers to the year in which Santa Margherita started making Prosecco and to the number of vineyard parcels sourced to craft this stunning wine in the historic heartland of the Prosecco di Valdobbiadene D.O.C.G. production zone. Loris's goal with this wine is to craft a sparkling wine with more a pronounced elegant personality.

After fermentation and then a specific blending - the cuvée is put into unique horizontal designed pressurized stainless steel tanks where it ferments a second time in contact with selected yeasts at a controlled cool temperature in order to preserve the fruit's natural fragrant aromatics and guarantee excellent expression of flavour characteristics. Once this stage is complete, the sparkling wine is then left to mature on its lees inside the pressurized tanks at 8°-10°C for a period of around 6 weeks, so that all its subtle nuances integrate, and is then prepared for bottling.

As you pour this sparkling wine, a straw yellow colour with persistent mouse reflections fill your tulip-shaped glass. On the nose lifted floral aromas, along with pear, peach, crisp apple and acacia blossom and subtle hints of pineapple entice your senses. The palate is well-balanced, with restrained acidity and elegant ripe fruit flavours. Your palate will be evenly engaged with a fine perlage and inviting taste sensations that linger nicely on the vibrant and refreshing finish. *Treat yourself - this wine is definitely worth sharing.*

The Santa Margherita Prosecco Superiore '52' D.O.C.G. 2019 has 11.5% Alc./vol. Gently chill & serve in a generously shaped tulip glass at 8°-10°C.

Cellaring Potential:

Drinking perfectly well this season; and will retain its vibrant personality for another 18-24 months.

Food Pairing Suggestions:

Perfect wine pairing with cold h'orderves, scallops, prawns, sushi, ceviche and with fresh fruit desserts and citrus flavoured sorbets & gelato - *enjoy.*

Setting the highest standard, in affordable luxury.

