

UNCORK EXTRA- ORDINARY



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.



HISTORY



An Italian
story

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 for 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.



1935

THE ORIGINS



The Stucky estate is purchased: a thousand hectares of countryside on the plain in the Province of Venice. Here a vast agricultural and industrial hub is created, along with an actual town. Growing is started up once again and the vinification cellar begins its activity.

1952

THE PROSECCO

Santa Margherita (the name is that of the Count's wife: Margherita Lampertico Marzotto) believes in making Glera into a sparkling wine and in the potential of Prosecco. In this year, this wine becomes part of Santa Margherita's portfolio for the first time.

1961

THE PINOT GRIGIO AND THE “IN BIANCO” VINIFICATION



Gaetano Marzotto is looking for a new wine. His “explorations” take him to the South Tyrol and along the whole of the Adige Valley, in search of Pinot Grigio. It only has one drawback: the coppery color of its skins produces a wine that does not appeal to the public at large. The intuition lies in the technique of vinification, called “in bianco”, doing away during pressing with any contact between the must and the grape skins.

1979

THE EXCELLENCE OF PINOT GRIGIO SANTA MARGHERITA

In 1979, Santa Margherita's Pinot Grigio is crowned as “Italy's Best White Wine”, opening up the gates to the vast U.S. market where, in the space of a few years, it becomes a cult wine.

2011

RIVE DI REFRONTOLO



Santa Margherita launches its Estate at Refrontolo, in the heart of the Conegliano-Valdobbiadene DOCG. It is right here, in one of the 43 “Rive” allowed by the regulations, that our “Rive di Refrontolo” originates.



2017

THE NEW COMPANY CENTER NAMED AFTER VITTORIO EMANUELE MARZOTTO

In July 2017, the new Company Center named after Vittorio Emanuele Marzotto (son of Gaetano), at Fossalta di Portogruaro, is inaugurated. This new bottling system responds to the need to increase production capacity.

2021

FOR SIXTY YEARS, SANTA MARGHERITA HAS BEEN THE BLUEPRINT FOR THE STYLE OF ITALIAN PINOT GRIGIO

Pinot Grigio Santa Margherita has rightfully entered the hall of fame: this wine's overwhelming success is a result of its very nature – modern and always in step with the times – and its extremely versatile character.

2022

70 YEARS IN THE MAKING. SANTA MARGHERITA VALDOBBIADENE PROSECCO SUPERIORE DOCG

Care and attention to the tiniest details, as well as dedication and respect for the grapes, continue to characterize the experience we have gained in more than 70 years of promoting this region and making sparkling wines here. This quality is now universally recognized by prestigious reviews and awards, as well as by the appreciation of the final consumer.



A wide-angle landscape photograph showing terraced vineyards on rolling hills. The sun is high in the sky, creating a lens flare. In the distance, a small town with a church spire is visible on a hill. The foreground is filled with lush green vines and trees.

TERRITORIES

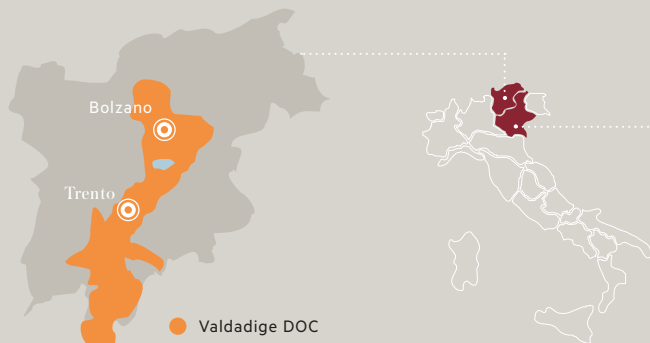
Our story
is written
in the land

The territories of Santa Margherita

Trentino Alto Adige

THE ADIGE VALLEY

The vastness of the Adige Valley stretches from the limestone soils north of Bolzano to the gravelly soils rich in minerals in Trentino, reaching down to the aromatic mountainside vineyards in the south, producing powerful, fruity grapes grown in the warm embrace of a sun-kissed land.



The Veneto

EASTERN VENETO

Eastern Veneto is a rich and fertile land, blessed with a moderate climate, and perfect for growing quality grapes. It is here that Santa Margherita has chosen to grow varieties such as Malbec and Refosco dal Peduncolo Rosso.

THE CONEGLIANO AND VALDOBBIADENE HILLS

The Glera grape is harvested for Prosecco, a wine at its best in this region, sculpted by ancient glaciers and blessed with a wide temperature range. Fragrance and freshness are the inevitable result.

SUSTAINABILITY



Born from
strength,
transformed
by love

Our achievements towards sustainable viticulture in the Refrontolo estate

The hackberry tree ("Bagolaro"), which grows majestically in one of our finest vineyards, knows exactly what it wants to do. Its untiring strength is the quintessence of our idea of sustainability: doing what is right, even when that calls for greater effort.



That's what we've done ever since the start, immediately managing our vineyards in a sustainable manner; even right here in the hills of Conegliano-Valdobbiadene, where doing so means greater exertion and more time, heroic viticultural practices and careful use of technology.

Our commitment for a more sustainable environment in our Refrontolo estate:



MANUAL OPERATIONS

From pruning to the harvest, which takes place in special crates to preserve the grapes



THE NATURAL PRACTICE OF GREEN MANURING

It increases the fertility of the soil by using natural essences



CONSERVING "BIOTYPES"

To pass on the genetic inheritance of the vines, which are over 70 years old and have survived quite naturally



PRESERVING BIODIVERSITY

By contrasting the insects that are harmful for the vines in a natural manner, and creating a healthy environment for the area's fauna



ABANDONING CHEMICAL HERBICIDES

Using exclusively ingredients allowed for organic farming

Care for the surrounding vegetation (olive trees, rose bushes, fruit trees and woodland) and the presence of beehives in our vineyards create the conditions for perfect integration in the countryside, ensuring a healthier environment for all forms of life.



All of this is an integral part of Santa Margherita's philosophy of sustainability,

which can be summarized as:



ADOPTION OF VERY STRICT PROTOCOLS

in our vineyards by using only natural products, with the aim to safeguard biodiversity and protect the woodlands around our vineyards.



ENERGY SELF-SUFFICIENCY

of our winery through the use of renewable sources: 2000 m2 of solar panels on the roof of our winery and a biomass plant close by, means a reduction in our CO2 emissions of 618 million tonnes.



ZERO KILOMETRE

most of the bottles for our wines are made in a plant just a few steps from the heart of our wine production.



CARBON NEUTRALITY

all of the Pinot Grigio bottles we export to Canada are certified "Carbon Zero": every gram of CO2 generated for the production of each bottle is fully compensated by targeted interventions, reducing or nullifying our emissions.

RafCycle®

IL RECUPERO DELLE BOBINE

Santa Margherita adheres to the UPM Raflatac's RafCycle project, a program that allows us to recuperate the waste from self-adhesive labels transforming it into new products.

WINES

Fruits
of our land

Valdobbiadene Prosecco Superiore

DOCG "RIVE DI REFRONTOLO" EXTRA BRUT

Our version of one of the 43 Rive in the Denomination, which pays tribute to our Bagolaro (hackberry) tree.



GRAPES
Glera



PRODUCTION
ZONE
Refrontolo,
Treviso



ALCOHOL LEVEL
11.50 % vol.



SERVING
TEMPERATURE
8 - 10 °C
(46 - 50 °F)



AGING
POTENTIAL
2/3 years



TECHNICAL INFORMATION

The cuvée is transferred into pressure tanks to referment at the particularly low temperature of 16 °C in order to preserve the aromatic potential of the base wine. It takes about a month for the wine to acquire the desired pressure and residual sugar. Once refermentation has been inhibited, the wine stays in the pressure tank in contact with the lees for about another three months before it is prepared for bottling.

TASTING NOTE

A green-flecked star-bright straw yellow ushers in fragrances of peach and acacia blossom mingling with rennet apple and pear-led white-fleshed fruits. Invigorating freshness and a vibrant, caressing mouthfeel are framed by persistent streams of tiny bubbles that prolong and expand the rich array of sensory perceptions on the palate.

SERVING SUGGESTIONS

An excellent aperitif, the ideal partner for elaborate starters and an outstanding accompaniment for crustaceans or top-quality fish.



Valdobbiadene Prosecco Superiore

DOCG “52” BRUT

The sparkling wine that pays homage to the first Prosecco produced by Santa Margherita in 1952 in the Conegliano-Valdobbiadene area.



GRAPES
Glera



PRODUCTION
ZONE
Conegliano
Valdobbiadene



ALCOHOL LEVEL
11.50 % vol.



SERVING
TEMPERATURE
8 - 10 °C
(46 - 50 °F)



AGING
POTENTIAL
2/3 years



TECHNICAL INFORMATION

The cuvée ferments in pressurized tanks at a controlled temperature of 14-16 °C to intensify the inherent aromatic potential of the wine. Once the chosen pressure is reached, the temperature is drastically lowered to inhibit the yeasts. The sparkling wine rests on the lees in pressurized tanks for at least a further two months and is then prepared for isobaric bottling.

TASTING NOTE

A fresh, young wine which is bright straw yellow in hue. On the nose there are floral hints of acacia blossom and fruity notes of rennet apple and peach. Fresh and fragrant on the palate, with extremely fine bubbles which carry the heady aroma of yellow-fleshed fruits and envelope the tongue and palate in a taste of enchanting sensations.

SERVING SUGGESTIONS

Excellent on its own, it is an ideal accompaniment to tasty, juicy appetizers and any seafood or vegetarian meal. An interesting companion to delicately hot and spicy cuisine.



Valdobbiadene Superiore di Cartizze

DOCG EXTRA DRY

From the most famous and seductive subzone in the Denomination, a sparkling wine that epitomizes its elegance, concentration and richness.



GRAPES
Glera



PRODUCTION
ZONE
Cartizze, near
Valdobbiadene



ALCOHOL LEVEL
11.50 % vol.



SERVING
TEMPERATURE
8 - 10 °C
(46 - 50 °F)



AGING
POTENTIAL
3/4 years



TECHNICAL INFORMATION

Grapes grown and vinified in the hills of Cartizze are treated with great care. The base wine is placed in pressurized tanks for the prise de mousse and ferments for around three weeks at a controlled temperature of between 14 and 18 °C. Once the desired pressure has been reached, (approx. 6 bar) the wine is chilled to stop fermentation and encourage stabilization. The wine then rests on the lees for around three months to encourage natural maturation before filtering and isobaric bottling.

TASTING NOTE

Straw yellow in colour with extremely fine bubbles. Intense, fragrant and elegant on the nose with notes of acacia blossom, citrus fruits and yellow peaches. Fresh and bright on the palate, full and flavoursome, with a sophisticated finish of ripe fruit and wild flowers.

SERVING SUGGESTIONS

Excellent as an aperitif. Its robust fragrance makes it the ideal accompaniment to dishes which are brimming with heat and spice. A fun end to a meal when served with fresh fruit.

Valdobbiadene Prosecco Superiore

DOCG BRUT

A real classic: ideal for a whole host of occasions due to its ability to amaze you with its fresh, fragrant notes.



GRAPES
Glera



PRODUCTION ZONE
Hills between
Valdobbiadene
and Conegliano



ALCOHOL LEVEL
11.50 % vol.



SERVING TEMPERATURE
8 - 10 °C
(46 - 50 °F)



AGING POTENTIAL
2/3 years



TECHNICAL INFORMATION

The base wine is placed in pressurized tanks for the prise de mousse and ferments for 18-20 days, with the aid of selected yeasts, at a controlled temperature of between 14 and 16 °C. Once the desired pressure has been reached (approx. 6 bar) the wine is chilled to -4 °C to stop fermentation and encourage stabilization. The wine is then held at a controlled temperature of 8-10 °C for at least one month in contact with the lees deposited in the tank to enable natural maturation. When this phase is complete, the wine is filtered and undergoes isobaric bottling.

TASTING NOTE

A spumante with extraordinarily fine and persistent bubbles, revealing crisp scents of white-fleshed fruits, acacia and peach blossom. Joyous and playful on the palate, the bubbles beat out the rhythm while the savoury freshness carries the lasting finish which is full of the fragrance of small yellow flowers and the juiciness of pear and peach.

SERVING SUGGESTIONS

Perfect as an aperitif. An ideal accompaniment to seafood or cheese starters, as well as delicately-flavoured Italian and international cuisine.

Spumante Rosé

VINO SPUMANTE BRUT

As is its color, this sparkling wine is the result of combining three different grape varieties from special areas to which we are devoted.



GRAPES
Chardonnay, Glera
and Pinot Nero



**PRODUCTION
ZONE**
North-east Italy



ALCOHOL LEVEL
11.50 % vol.



**SERVING
TEMPERATURE**
6 - 8 °C
(43 - 46 °F)



**AGING
POTENTIAL**
2/3 years



TECHNICAL INFORMATION

Heady and intriguing, Santa Margherita Sparkling Rosé combines three different grape varieties, with three different personalities, hailing from Italy's leading wine-producing areas where the winery has worked since its inception, Valle dell'Adige and eastern Veneto. The cuvée is a blend of a base white wine with a rosé produced from a brief maceration of red grapes with their skins. Second fermentation takes place in horizontal pressurized tanks at a controlled temperature of 15 °C for one month. Once the desired pressure of about 5.5 bar has been reached, the wine is cooled to halt further fermentation and encourage settling, and then aged on the lees in the tank for two/ three months.

TASTING NOTE

The rosy hue anticipates a delicate succession of floral scents, which are intensified by notes of white-fleshed fruits and delicate hints of red berry fruits. The lively nose perfectly matches the crisply lingering freshness on the palate for a brilliantly versatile drinking experience that is exudes lightness and easy-drinking appeal.

SERVING SUGGESTIONS

Delicious as an aperitif and an excellent accompaniment to a vast range of seafood starters, flavoursome dishes or any light, aroma-rich culinary creation. An intriguing pairing for hot, spicy Asian foods.

Pinot Grigio

VALDADIGE DOC

As is its color, this sparkling wine is the result of combining three different grape varieties from special areas to which we are devoted.



GRAPES
Pinot Grigio



PRODUCTION ZONE
Valle dell'Adige



ALCOHOL LEVEL
12.50 % vol.



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



AGING POTENTIAL
2/3 years



TECHNICAL INFORMATION

Santa Margherita was the first producer to turn the pink Pinot Grigio grapes into a white wine. This method means that the must does not remain in contact with the skins so as not to take on their rust-coloured pigment. After soft-pressing, the must ferments at 18 °C for 10-15 days. Once fermentation is complete, the wine is stored in stainless steel vats at a controlled temperature of 15°-16 °C until bottling.

TASTING NOTE

This dry white is straw yellow in colour. Its clean, intense scent and its pleasantly dry flavour of golden delicious apples make Pinot Grigio Santa Margherita a wine of great character and versatility.

SERVING SUGGESTIONS

An excellent aperitif and an ideal companion to cold seafood starters, as well as pasta and rice dishes featuring fish and shellfish. Perfect with white meats, poached or grilled fish and soufflés.

Chardonnay

VIGNETI DELLE DOLOMITI IGT

A pleasant scent of flowers and white-fleshed fruits, especially Golden apple from Trentino, reminds us of the greatness of Italian high altitude wines.



GRAPES
Chardonnay



PRODUCTION
ZONE
Valle dell'Adige
(Trento and Bolzano)



ALCOHOL LEVEL
12.50 % vol.



SERVING
TEMPERATURE
8 - 10 °C
(46 - 50 °F)



AGING
POTENTIAL
2/3 years



TECHNICAL INFORMATION

Must from the soft-crushed fruit is fermented for about 12 days at 18 °C. When fermentation is complete, the wine is held in special steel tanks at a controlled temperature of 15 - 16 °C until it goes into bottle.

TASTING NOTE

A crisp, vibrant wine with pleasing fragrances of flowers over Golden Delicious apple-led white-fleshed fruits. Fresh-tasting poise and caressing texture are braced by dynamic vibrancy that prolongs the subtle perceptions of fruit.

SERVING SUGGESTIONS

Excellent as an aperitif and as an accompaniment for light, vegetarian or fish-based meals. Superb with a "pinzimonio" dip of seasoned olive oil with raw fresh vegetables, or with fish.

Rosé

TRE VENEZIE IGT

A tribute to Marzotto's beloved Venetian Region, a balanced union and synergy of white and red grape varieties to celebrate chromatic affinities.



GRAPES

Chardonnay,
Sauvignon Blanc,
other varieties,
Pinot Nero



PRODUCTION ZONE

North East of Italy



ALCOHOL LEVEL

12.50 % vol.



SERVING TEMPERATURE

10 - 12 °C
(50 - 54 °F)



AGING POTENTIAL

Ageing in bottle
at least one month



TECHNICAL INFORMATION

Santa Margherita Rosé is a balanced union and synergy of white and red grape varieties. Chardonnay is the principal white variety used, along with Sauvignon Blanc and other native, locally grown white varieties. The wine takes its delicate pink hue from red Pinot Nero grapes. The different varieties are all vinified separately before assemblage as a rosé.

After pressing, and before fermentation, the white grape varieties are cold macerated with their dregs and agitated for around one week to obtain the wine's distinctive aromatic richness and overall complexity. Once fermentation has been completed, the wines are racked and cleared but left cloudy with lees in suspension. The Pinot Nero grapes are vinified as a red wine for around 5 days and spend the first 24 hours cold soaking with their skins. The wine is then racked and filtered before being blended with the two whites. To ensure the wine retains its colour, freshness and acidity, no malolactic fermentation takes place.

TASTING NOTE

Veneto style rosé with a pale pink hue and a nose of the fresh, fragrant and captivating scent of red berries. Sophisticated and smooth on the palate with a lively freshness provided by well balanced acidity and long lasting flavour.

Merlot

VENETO IGT

Our go-to when it comes to structured wines, perfect for pairing with full-flavored dishes.



GRAPES
Merlot



PRODUCTION
ZONE
Veneto



ALCOHOL LEVEL
13.00 % vol.



SERVING
TEMPERATURE
16 - 18 °C
(61 - 64 °F)



AGING
POTENTIAL
4/5 years



TECHNICAL INFORMATION

The grapes, which are harvested in the latter half of September, are crushed and destemmed. The grapes macerate with their skins and ferment for 10/12 days at a controlled temperature with regular pumping over to ensure optimal extraction of anthocyanins and tannins, followed by malolactic fermentation. In late winter part of the wine is transferred to cement casks and part into French oak barriques for ageing, the wine is then assembled and bottled.

TASTING NOTE

The wine's deep red hue introduces a bouquet which is full of ripe red fruits, black cherry and plum, and enlivened by hints of fragrant herbs and notes of sweet spices. Dynamic and elegant on the palate, velvety and full-bodied, with freshness and tannins which give the wine vibrancy and persistence with a long finish featuring the aromas of black fruits and spice.

SERVING SUGGESTIONS

An excellent accompaniment to richly aromatic pasta dishes, roasted or barbecued red meats, and mature cheeses. An interesting match for highly spiced Asian or South American cuisine.

Chianti Classico

DOCG

A great classic that can even embrace opposites: harmony and decisiveness, freshness and structure, elegance and intensity.



GRAPES
Sangiovese



PRODUCTION
ZONE
Chianti Classico



ALCOHOL LEVEL
12.50 % vol.



SERVING
TEMPERATURE
16 - 18 °C
(61 - 64 °F)



AGING
POTENTIAL
5/6 years



TECHNICAL INFORMATION

Grapes are harvested when fully ripe, destemmed and passed through the optical sorter. After pressing, the grapes macerate with their skins for 10/12 days at a temperature of 26-28 °C and with regular pumping over to ensure the maximum extraction of anthocyanins and tannins. After malolactic fermentation, the wine is left to age in wooden barrels for a number of months, mainly in large oak barrels but also in barriques of various passes. The wine is then assembled and bottled.

TASTING NOTE

The deep ruby red colour with delicate hints of garnet is a prelude the wine's scents of wild red berries, balsamic notes, hints of forest floor and subtle spice, typical of wines aged in oak. On the palate the wine evolves harmoniously yet decisively, with soft tannins and freshness holding up a structure which is both elegant and intense with a finish that, along with red berries and spice, is full of flavour and mineral notes.

SERVING SUGGESTIONS

A great match for richly flavoured pasta dishes, grilled and barbecued meats, such as Florentine steaks, and all game, as well as medium and very mature cheeses. An exciting companion to spicy food.

Cabernet Sauvignon

VENETO IGT

A game changer in your next barbecues, since it was born to accompany flavoured meat, rich soup as well as hot and spicy dishes.



GRAPES
Cabernet
Sauvignon



PRODUCTION
ZONE
Veneto



ALCOHOL LEVEL
13.00 % vol.



SERVING
TEMPERATURE
16 - 18 °C
(61 - 64 °F)



AGING
POTENTIAL
5/6 years



TECHNICAL INFORMATION

Grapes are picked when perfectly ripe and carefully destemmed and crushed.

As part of the red-wine making process, the must remains in contact with the skins for 8/12 days. The wine is aged partly in concrete and partly in wood. Assemblage takes place just prior to bottling.

TASTING NOTE

Deep ruby red in colour with a nose revealing fragrant notes of red and black berry fruits interwoven with mint, medicinal herbs and light hints of spice. Dynamic and precise on the palate thanks to fresh acidity and a vein of minerality which give energy to the extremely refined tannin structure, bringing personality and persistence to the long aromatic finish.

SERVING SUGGESTIONS

A wine born to accompany richly flavoured meat, such as game or barbecues, and so also suited to flavoursome soups featuring mushrooms, as well as hot and spicy dishes and mature cheeses.





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