

SANTA MARGHERITA PINOT GRIGIO VALDADIGE

Santa Margherita Pinot Grigio is the benchmark by which all other Pinot Grigios are judged. Santa Margherita Pinot Grigio was named the leading Italian wine and continues to be requested by name. Its crisp, elegant character makes it versatile for a wide array of cuisines. Budbreak came later with the 2011 vintage than usual because of rain and snow that extended into late winter. This was followed by excellent weather in the spring that caused the vines to flower early. August turned out to be hotter than average, resulting in picking beginning ahead of schedule. The decision to harvest was made based on capturing the grapes at their ideal acidity and aromatic levels. The 2011 vintage displays its signature sensory profile, along with fragrant aromatics and freshness on the palate.



WINE NOTES

COLOR

A pale straw yellow

AROMA

Clean, crisp fragrance with intense yet elegant hints of quince

TASTE

Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor

FACT SHEET

Vintage:

2011

Type:

White

Grape Variety Used:

100%

Pinot Grigio

Appellation:

Valdadige DOC

Alcohol Level:

12.00%

Acid Level:

5.80 g/l

Sugar Level:

1.30 g/l

Length/Type of Fermentation:

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°).

Length/Type of Aging:

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.

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