



Santa Margherita S.p.A.
Via Ita Marzotto, 8
30025 Fossalta di Portogruaro (VE)
Tel. +39 0421 246 111
Fax +39 0421 246 417
www.santamargherita.com
santamargherita@stmargherita.com

Sangiovese Toscana I.G.T.

GRAPES :	Sangiovese
PRODUCTION ZONE:	The Tuscan Maremma
ALTITUDE:	100-150 m (330-495 ft.) above sea level
TYPE OF SOIL:	Rich and deep, with a highish clay content
TRAINING SYSTEM:	Cordon Spur
PLANT DENSITY:	5,128 vines per hectare (2,075 per acre)
HARVEST PERIOD:	10th September – 30th September
ALCOHOL LEVEL:	13,00 % vol.
SERVING TEMPERATURE:	16° - 18° C (61° - 64° F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

TECHNICAL INFORMATION

Santa Margherita, after a long history of constant learning about the Sangiovese grape variety in the hills of Chianti Classico, has transferred to the Tuscan Maremma all of its know-how regarding Tuscany's indigenous cultivar par excellence.

Santa Margherita's estate in the Maremma is surrounded by gently sloping hills adorned by the deep green of Mediterranean scrubland. The vigorousness of the vegetation, the mildness of the coastal climate and the intense heat of the sunlight are suggested in the glass in the rich and complex weave of colors, scents and flavors.

The alcoholic fermentation is carried out at controlled temperatures and is followed by the malolactic and then by brief maturation in wood. This takes place in French oak barriques and is carefully moderated in order to keep the wine's fresh and inviting qualities intact.

TASTING NOTE

Its color is a bright ruby red, with a purplish tinge when young. It is clean and precise on the nose, with hints of morello cherries and wild berries, as well as a delicate spiciness. These sensations are echoed in a persistent manner on the palate.

SERVING SUGGESTIONS

It is excellent with red meats and ideal with pasta with meat sauce, cold cuts or moderately mature cheeses.

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