



SANTA MARGHERITA

Stilrose Ros NV



Category:	WINE		
Style:	RED WINE		
Variety:	ROSE		
Region:	LOMBARDY		
Vintage:	NV		
Volume:	750ml		
Vineyard:	Lake Garda - Riviera del Garda Classico Chiaretto DOC. 1,800 vines per hectare in the older vineyards; 4,000 vines per hectare in the newer ones. Grown in moderately deep, of morainic (glacial) origin soil. Predominantly Groppello grapes, then blended with Barbera, Sangiovese and Marzemino.		
Vinification:	Harvested during the second half of September. Part of the wine is vinified as a traditional ros, with soft pressing of the grapes, while the rest undergoes a light maceration on the skins for 10- 12 hours (with raising of the cap). These two lots are vinified separately, fermenting at a controlled temperature of between 18 and 20 C in stainless steel vats for 8 days, and then matured for a few months on lees before blended together		
Appearance:	delicate pink color		
Bouquet:	fruity notes of orange and fraises des bois, along with hints of lychee and ginger, in a scent profile that is at once elegant and complex		
Palate:	fresh, succulent flavor, made vibrant by a tanginess that gives added dynamism to its almost crunchy nuances of wild berries and sweet spices		
Cellaring:	1-2 years		
Technical Analysis:			
Alcohol:	12.50%	Packaging:	6 x 750ml