



Terre Margaritelli Mirantico Rosso di Torgiano D.O.C.

(meer-ahn-TEE-coh roh-so dee tor-GEE-ah-no)

Terre Margaritelli's founder Fernando Margaritelli made his fortune growing sustainable forests that yield some of the best wood in the world for his incomparable hardwood floors. At age 60, he gave away his empire to friends and family, keeping only a car, and his small winery. Now, six decades later, his estate, run by his children, is a leader in organic viticulture and makers of fresh, dynamic wines that are giving Toscana a run for its money.



LOCATION

Umbria, Italia.
(Town of *Miralduolo*)
52 hectares. 200-350 meters.



SOIL

Mixed clay.



ESTATE

Terre Margaritelli.
(TAY-ray mahr-gahr-ee-TAY-lee)



VINE

Spurred Cordon.
4,000-5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Federico Bibi.
(fay-da-REE-koh bee-BEE)



VINIFICATION

Fermentation in stainless steel tanks.



VARIETALS

50% Sangiovese,
20% Canaiolo,
15% Merlot,
15% Cabernet Sauvignon.



BARREL

1st and 2nd passage French oak.



RESIDUAL SUGAR

0.5 grams per liter.



MATURATION

8 months in the barrel.
4 months in the bottle.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

800 cases.



ALCOHOL

13.7% by volume.



FOOD PAIRING

Spaghetti with black truffles, zucchini and tomato gratin, and pork medallions with mushrooms and rosemary.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com