



Terre Margaritelli Pietramala I.G.T.

(pee-ay-trah-MAH-lah)

From Umbria, this exciting white wine is the first on US soil for Terre Margaritelli—the ultra-progressive estate that is pushing the envelope for development in the region. On track to be certified organic, Terre Margaritelli is a botanical wonderland of sorts, growing varietals and clones found nowhere else in Umbria. This blend of classic Trebbiano and Grechetto is hyper clean and bright, with expressive Meyer lemon, salt-water stream, and green olive aromas.



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-da0REE-koh bee-BEE)



VINIFICATION

Fermentation in stainless steel tanks.



VARIETALS

85% Trebbiano,
15% Grechetto.



BARREL

No barrel aging.



RESIDUAL SUGAR

0.19 grams per liter.



MATURATION

No aging.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Fresh grilled vegetables,
salmon, and pork chops.



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

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