

# PEDERZANA

## MARGHERITA

Margherita is the name of Francesco's daughter and paternal grandmother.

### TASTING NOTE



Ruby red wine with purple foam, fruity wine with delicate notes of wild cherry; soft on the palate, excellent balance of sugars, acidity and tannins.



**Tenuta  
PeSerzana**  
Vignaioli in Castelvetro



### FOOD PAIRINGS

Best paired with appetizers, salumi, pizza; perfect as an aperitif.



### VINEYARD & PRODUCTION INFO

Vineyard appellation: Vigna Margherita  
Vineyard size: 2 Ha  
Green status: organic  
Soil composition: sand(45%), limestone(30%), clay(25%)  
Training method: Guyot  
Elevation: 150 m asl  
Vines/hectare: 4.000  
Exposure: East  
Year vineyard planted: 20 y  
Harvest time: last days of September  
First vintage: 2022  
Production: 12.000



### WINEMAKING & AGING

Varietal composition: 100% Grasparossa di Castelvetro  
Fermentation container: stainless steel tanks for 15 days at 18°C  
Maceration technique: cold static maceration for 2 days  
Mololactic fermentation: no  
Type of aging container: cement (50HI)  
Length of aging: 6 months  
Length of bottle aging: 2 months



### TECHNICAL DATA

Alcohol: 11%  
pH: 3,35  
Residual sugar: 28 g/L  
Acidity: 6,5 g/L  
Dry extract: 24 g/L



### PRODUCER PROFILE

Estate owned by: Società Agricola Le Vigne di Franco e Margherita a r.l.  
Winemaker: Francesco Gibellini  
Total acreage of wine: 9.500 Ha  
Winery production: 45.000 bottles  
Region: Emilia-Romagna



#### VIAS IMPORTS LTD.

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