SANTO

SIGNATURE CUVÉE NV

Santo was inspired by a local village, Santo Stefano Belbo, in the heart of Piedmont, the region famous for high quality Italian wine. The brand represents the best expression of grapes from Northern Italy. This region holds the highest amount DOCG classifications, the most prestigious and rigorous quality standards in Italian wine , including Moscato d'Asti, Barbaresco and Barolo. All of the wines were chosen for the Santo brand because of the terroir, which cultivates beautiful, complex, refined and sophisticated flavors and styles.

Santo Signature Cuvee comes from our winery in Veneto, within the small village of Valdobbiadene, the traditional home of Prosecco. Its name comes from Latin "Domus Picta" (Painted Home) as it is an ancient and beautiful villa with breathtaking and original frescos. The winery first started producing sparkling wine in 1861. The history of sparkling wine in the Veneto is rich and connected with food and culture throughout Northern Italy.

All of the grapes that go into Santo Signature Cuvee are carefully chosen both through the vineyard and winery sorting process and are held to high standards. Warm sunny days and a steep slope allow them to fully ripen, creating beautiful structure and acidity. The wines are all produced in cold stainless-steel fermenters and bottled at peak freshness. The wines are youthful and meant to drink among family and friends, often shared as an aperitivo or with dessert—due to their bright and light style.

Our sparkling wine is obtained from a second fermentation, that is carried out in large pressurized stainless-steel tanks("autoclaves"). This vinification method is called Charmat- Martinotti method. The fermentation takes place slowly at a controlled temperature for 30 days. We utilize batonnage on lees for 3 months.

Vineyard & Winemaking Details

VARIETAL	100% Glera
ALCOHOL	11.5%
VINE AGE	Average 20 Years
HARVEST DATES	September 1-10, 2022
BARREL AGING	Batonnage for 3 months
ELEVATION	260 meters a.s.l