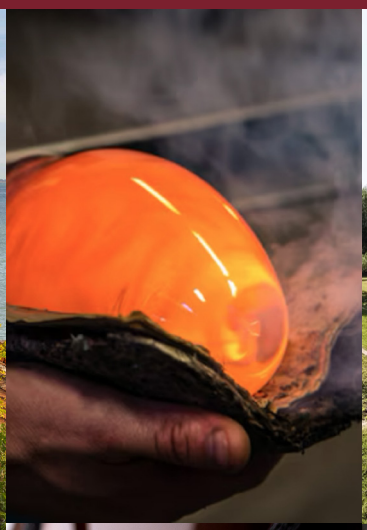
Santa Margherita




HARMONIA MUNDI

SAN FRANCESCO DELLA VIGNA

VINEYARD

Total surface area of **1,897 m²**, of which 1,367 m² is planted with Glera (the biotypes of which come from the winery's grape museum in Refrontolo) and 530 m² with Malvasia Istriana for a total of **1,107 vines.**

Glera: vine spacing 150 x 20 cm; training system: **Arched Single Guyot, planted in a quincunx pattern** throughout the entire vineyard.

Malvasia Istriana: vine spacing 80 x 140 cm, training system: **single Guyot.**

Vineyard management: organic, using only biodegradable materials to replicate traditional methods: **wicker for the most important bindings**, flax fiber twine (known as "salami" twine), **no steel, iron or plastic.**

Maximum biodiversity within the cloister is ensured by groundcover plants in the vineyard, including flowering varieties for phased blooming.

March 15th, 2019 — Vineyard management under Santa Margherita Gruppo Vinicolo begins.

Santa Margherita

San Francesco della Vigna *"Harmonia Mundi"*

EDITION N° 2

EXTRA BRUT V.S.Q. BIANCO S.A.



TECHNICAL INFORMATIONS

The Glera and Malvasia grapes were picked on **8th September**: a total of 1,300 kg - harvested by hand in 15 kg crates - divided up between **950 kg of Glera** and **350 kg of Malvasia**. The crates were transported by little boats to the mainland and then transferred to the Santa Margherita winery for pressing and vinification.
After remaining on the lees from the **first fermentation** until **March 2024**, the base wine was put into a pressurized tank (autoclave) for the **second fermentation**, where it remained in contact with its yeasts for **24 months (2 years)**, before being **bottled in July 2026**.
Whilst in the autoclave, continuous **remuage** kept the yeasts in suspension: a fundamental process for **augmenting the autolysis of the lees**, giving the wine extraordinary roundness, structure and complexity of aromas.

TASTING NOTES

Its **straw yellow color with delicate greenish highlights and fine, persistent perlage** lead into a nose with **notes of iodine** and suggestions of citrus fruit (lemon), as well as **floral** (white alyssum) and **Mediterranean** (seaweed) aromas.
The palate confirms **the finesse and silkiness of the perlage**, resulting from the wine's long maturation of 24 months and the continuous remuage of the yeasts in the autoclave, which succeeded in yielding a rich, **rounded**, **mouth-filling texture**.
Its flavor, though, remains lively, given greater freshness and juiciness by its **saline notes** (further amplified by the **citrusy hints**), which underline the extraordinary nature of this vineyard set like a jewel in the heart of the **world's most amazing city.**

Total production: 1,107 bottles.

GRAPES	AREA OF PRODUCTION	ALTITUDE	TYPE OF SOIL	VINE TRAINING SYSTEM	PERIOD OF THE HARVEST
Glera and Malvasia Istriana	**Venice – Sestriere of Castello**	**Variable, from 1m to -0.10 m above sea level**	**Typical of the lagoon: sandy and rich in organic substances**	**Arched and quincunx single Guyot for the Glera, espalier and single Guyot for the Malvasia**	**Beginning of September**

ALCOHOL	SERVING TEMPERATURE	RECOMMENDED GLASS	AGING POTENTIAL	NUMBER OF BOTTLES PRODUCED	SIZE
11.5% vol.	**6 – 8 °C**	**A medium-sized, tulip-shaped glass, narrowing at the rim**	**We have yet to find out, but no less than 3 years**	**1,107**	**75cl, in individual gift packs**

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