



SANTO

PRODUCT OF ITALY



SANTO SIGNATURE CUVÉE

The rolling hills north of Venice sleep quietly at the feet of the mighty Dolomites – an Alpine mountain range known for its powerful southerly winds and fierce character. Not far away to the East, the Adriatic Sea and its briny, picturesque visage provide the cool ocean breeze that protects those same hills from the otherwise scorching sun. This is the Veneto, a land inspired by this ideal confluence of ocean, mountain and valley, and the birthplace of the Santo Signature Cuvée.

It is here that farmers delicately farm these steep slopes, trained by history, culture, and necessity. Working in concert with the terroir, these generations-old vine keepers pay tribute to the Glera grape, an ancient varietal perfectly suited to the Veneto and from which the Santo Signature Cuvée is produced.

These Glera vines are cultivated only on the sunny side of the hills facing South, at altitudes of 50 to 500 meters above sea level, offering the grapes the ideal aspect to receive maximum sunlight and thereby concentrating their juicy, ripe flavors to the utmost of their potential. The altitude and breezy influence from the mountains and sea allow just the right amount of acidity and structure to balance the abundance of fruit the Glera grape produces.

Much like the Glera vines, the roots of the Veneto people are embedded in this historical place. Their love for their traditions and culture is only matched by their passion for the food and unique local offerings that abound throughout each village market. The history of the Veneto is a source of pride for those lucky enough to call this region home, and the multitude of visitors that come to enjoy its many culinary and artistic wonders are often treated like family.

It is a place where antique castles, aristocratic villas, important monuments, sacred buildings and antique baths can be visited, all while the hillside vines are lovingly kissed by the sun. The slow, leisurely pace of the seasons offers a variety of scents, colors, and magic – an array of gifts offered only by nature, herself.

VENETO, ITALY

Treviso
Venezia
Verona
Padua

TECHNICAL NOTES

The Santo Signature Cuvée sparkling wine is obtained from a second fermentation, which is carried out in large steel tanks called “autoclaves,” using the “Charmat method.” The fermentation takes place slowly at a controlled temperature, obtaining a pale straw-yellow sparkling wine with hints of green and a fine, delicate perlage. The most enhanced aromas are of flowers and green apples, with lingering notes of mature fruits like peach and soft hints of wildflowers. On the palate, the wine is elegant, fresh, light and well-balanced.

FOOD PAIRING

The Santo Signature Cuvée is excellent for any occasion, ideal when uncorked as an aperitif and perfect with appetizers. However, it's at its best when accompanied with desserts.

A refined sparkling wine with an elegant bouquet and fruity tones of apple and mature citrus fruits, it pairs well with cakes and shortcrust pastries. It makes special occasions and festivities memorable.



RIBOLI FAMILY WINES



AVANTI DIVISION

For more information, please contact your local sales representative

