

Marzemino

Classification:

Trentino DOC

Blend of grapes:

Marzemino 100%

Cultivation area:

This vine is grown on the foothills along the Adige River between Sabbionara and Avio.

Grape harvest:

The red grape of this wine is harvested in the first ten days of October, strictly by hand and selecting the ripest grapes.

Vinification:

Vinification occurs in the vinificator for the maceration of the grapes and red vinification with a few subsequent pumping and delestage processes. Fermentation is followed by racking and a first decantation. After that the wine is poured into tanks of reinforced concrete and large wooden barrels where malolactic fermentation and micro oxygenation take place to improve the floral accents in the wine. This wine is matured and aged for 12 months before being bottled.

Sensory profile:

The deep-red color of this wine boasts violet reflections. It has a complex aroma, characterized by delicate floral fragrances. The excellent balance enhances its typical, gentle and unmistakable flavor.

Pairings:

This wine goes well with dishes typical of the Trentino region, as well as mushroom-based first courses, red and tasty meats, and it is perfect with classic Italian snacks based on cold meats and cheeses.

Serving temperature:

18° C

Bottle and content:

750 ml Bordolese med bottle

Packaging:

Six-bottle pack with vertically stored bottles.

