

Maso Romani



WINE

Marzemino

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino Superiore DOC

GRAPE

100% Marzemino hand-picked with yields of 55 hl/ha

VINEYARD

The features of the Maso Romani growing environment were accurately described in the zoning study carried out by the Istituto Agrario di San Michele all'Adige. The soil was formed by flooding, often terraced, in ancient times, and from colluvium; it is fairly deep, contains very little skeleton and has a silty-clay texture. The area has a continental climate, with cold, dry winters and relatively cool, rainy summers.

VINIFICATION

The must is fermented in a stainless steel tank and at a temperature that never exceeds 26 °C. The maceration process on the skins, during alcoholic fermentation, takes 8 days.

When alcoholic fermentation is completed, the wine is matured for almost one year exclusively in stainless steel, after which it is finished for 6 months in the bottle.

REFINEMENT

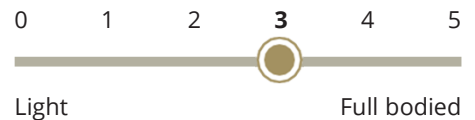
Stainless Steel

DESCRIPTION

Deep ruby red, with purple reflections; refined nose with a distinct scent of violets and notes of plum and red fruits (like black cherry). The palate is well balanced and presents a good structure with a lingering and smooth flavour of floral and fruity notes.



WINE STYLE



ANALYSIS

Alcohol: 13,00 % vol.
Total acidity: 5.0 g/l
Residual sugar: < 1,5 g/l



SERVING SUGGESTION

Temperature: 16-18 °C
Pairings: salami and cold meats, pasta with meat sauce, white meats. Suits also to game meat dishes.



SIZES AVAILABLE

75 cl



NOTES

Gluten Free



ALLERGENS

Sulphites