



TRENTINO DOC MARZEMINO BOTTEGA VINAI

General characteristics	Standard bearer of the vine growing and wine producing area of Trentino, this typical wine from the Lagarina Valley owes its fame to Mozart, who describes it as "the excellent Marzemino" in his K527 opera, "Don Giovanni". At that time it was a sweet, alluring wine, appreciated also by the troops of the Venetian Republic. Nowadays it is preferred dry, but still retains a certain sweetness: a perfect compromise between the heady perfumes of young wines and the more austere traditional wines.
Production Area	On both sides of the River Adige in the Vallagarina valley, on the basalt terraces of Isera and in the area known as "dei Ziresi", which means "of the cherry trees", in Volano. The vineyards are located on brown, medium-depth soils originating from the mineralisation of basalt (a volcanic rock), rich in clay (montmorillonite). The climate in this area is sub-continental with harsh winters and snow, and hot, ventilated summers with cool nights.
Grape Variety	Obtained exclusively from Marzemino Gentile grapes, with a fairly low yield, which doesn't exceed 60 hectolitres per hectare. The leaf is markedly dentate with a V-shaped indent and highly developed tip. The bunch is pyramid-shaped, alate and loose, and the pulp of the grapes is fleshy and sweet.
Vinification and maturation	It is made as red wine, with a maceration period of one week in stainless steel vats. In order to maintain the characteristic fruity notes of this variety, the brief refining period of 6 months is carried out in stainless steel. Bottles are then stored for 4 months before being marketed.
Analytical Data	Alcohol: 13% vol. Total acidity: 4.8 g/l Sugar-free extract: 28 g/l Residual sugars: dry
Organoleptic characteristics	It has an intense, brilliant ruby red colour, with violet lights which tend to fade with age. The perfume has distinct notes of sweet violet and ripe cherry, with slightly spicy notes of liquorice. Its moderate acidity, in addition to the balanced tannin, make this wine particularly harmonious and rounded.
Matching with food:	Flavoursome starters, first courses with mushroom sauces, roast white meats, grilled fillet, pan baked stuffed veal roll.
Serving temperature:	16-18 C°
Allergens:	Sulphites