

Marzemino

BOTTEGA
· VINAI ·

WINE

Marzemino

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC

GRAPE

100% Marzemino with yields of 60 hl/ha. Hand-picked.

VINEYARD

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 at an altitude of between 200 and 250 m s.s.l., on brown, medium-depth soils originating from the mineralisation of basalt, rich in clay. The climate in this area is sub-continental with harsh winters and snow, and hot, ventilated summers with cool nights.

VINIFICATION

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.

REFINEMENT

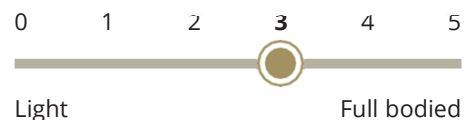
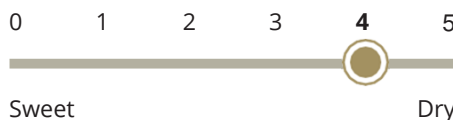
Stainless Steel

DESCRIPTION

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 licorice. Its moderate acidity, in addition to the balanced tannin, make this wine particularly harmonious and rounded.



WINE STYLE



ANALYSIS

Alcohol: 13,00 % vol.
Total acidity: 4,8 g/l
Residual sugar: 3 g/l



SERVING SUGGESTION

Temperature: 16-18 °C
Pairings: Flavoursome starters, mushroom sauces, roast white meats, grilled fillet.



SIZES AVAILABLE

75 cl



NOTES

Gluten Free



ALLERGENS

Sulphites