

Marzemino Trentino

Istituto Agrario San Michele all'Adige



CLASSIFICATION D.O.C.

TYPE Red

REGION Trentino

PROVINCE Trento

GRAPE VARIETY Marzemino

TYPE OF FARMING Simple Trentino pergola

cultivation method

HARVEST Manual, around the end of

September.

VINIFICATION

Traditional red wine vinification process with 8-day maceration at 25°C. Refining for 6 months in stainless steel tanks.

TASTING NOTES

Ruby red colour with violet highlights; fruity and flowery aroma; extremely elegant, soft, balanced taste.

Its characteristics of structure and elegance lend themselves to accompanying strongly-flavoured first courses as well as complex first courses.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.