

# MARZEMINO

*ruby red color with violet highlights; flowery and fruity aroma;  
the taste is extremely elegant, soft and well-balanced*

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Marzemino
<b>Vineyard</b>	Navicello
<b>Soil</b>	alluvial matrix, deep, well drained, sandy-loamy texture, sufficient organic matter supply
<b>Training system</b>	simple Trentino pergola
<b>Vine density</b>	4.200 plants/hectare
<b>Year of vineyard installation</b>	1989
<b>Yield per plant</b>	4 kg/vine
<b>Harvesting</b>	by hand, end of September
<b>Vinification</b>	traditional red wine vinification process with 8-day maceration at 25°C
<b>Aging</b>	6 months in stainless steel, 2 months in the bottle
<b>Production</b>	9.000 bottles
<b>Serving Temperature</b>	16°C
<b>Combinations</b>	its characteristics of elegance and structure lend themselves to accompanying strongly flavoured first dishes and seconds also demanding dishes



*TASTING NOTES:*

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