

# Marzemino

MASTRI VERNACOLI

## WINE

Marzemino

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino DOC

## GRAPE

Marzemino. Hand-picked.

## VINEYARD

The most aristocratic area is undoubtedly the basalt hills around Isera, though other areas in the Vallagarina valley such as Mori, Volano (in the "ziresi" area) and Nomi also produce excellent wines.

## VINIFICATION

The winemaking method used is the traditional one for red wine with average-length maceration on the skins (6-7 days). The wine is then left to develop for 6/8 months in stainless steel tanks only, to preserve its fresh and crisp qualities, after which it is stabilised and then bottled.

## REFINEMENT

Stainless steel

## DESCRIPTION

Bright, shiny ruby red colour with hues tending towards violet which develop into brick red if aged for any length of time. Clean, distinctly fruity nose with marked hints of violet. Dry, pleasantly balanced palate with the highly characteristic bitter undertones.



### WINE STYLE



### ANALYSIS

Alcohol: 12,50 % vol.  
Total acidity: 5 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

37,5 cl, 75 cl



### ALLERGENS

Sulphites



### NOTES

Gluten Free