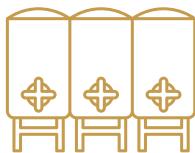


Marzemino Trentino

-Istituto Agrario San Michele
all'Adige-

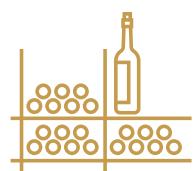


Italy
Trentino
Trento



VINIFICATION

Traditional red vinification with 8 days of maceration at a temperature of 25 °C.



AGEING

The wine is aged for 8 months in stainless steel and a further 2 months in bottle before release.



TASTING NOTES



Ruby-red in colour with violet reflections.



Floral and fruity bouquet.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

13%



GRAPE VARIETIES

Marzemino Trentino

FARMING SYSTEM

Simple Trentino pergola training system

HARVEST

Manual, late September



On the palate it is extremely elegant, soft and well-balanced, refined and graceful, offering a lively and rewarding drinkability.