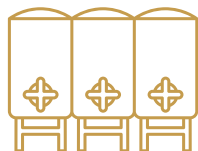


## Marzemino Trentino

-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.



Ruby-red in colour with  
violet reflections.



### TASTING NOTES



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.