



MARZEMINO

Marca Trevigiana

Indicazione Geografica Tipica

Production area:	Giavera del Montello in region of Veneto - Italy
Varietals:	Marzemino
Training system:	Guyot - Sylvouz
Plants density:	3,20 x 1,30 - 2600 stocks/Ha
Soil:	Medium clay leaning to the argillaceous variety
Production:	15000 Kg/Ha
Harvest time:	The last two weeks of September
Vinification:	The Marzemino grapes are pressed then fermented with temperatures being carefully controlled to maintain freshness. The wine is kept on skins long enough to insure the desired colour, tannin and flavour is reached
Colour:	Brilliant ruby red
Bouquet:	Delicate with a fruity aroma distinctively reminiscent of sweet violet with a touch of raspberry and wild blackberry
Taste:	Bright and young with a slightly bitter-sweet finish
Serving suggestions:	Ideal for every meal, goes especially well with gorgonzola cheese, fruit salads, and cakes
Best served at:	Slightly chilled
Alcohol:	11,5 % vol.
Sugar:	18 g./lt.
Total acidity:	5,7 g./lt.

