



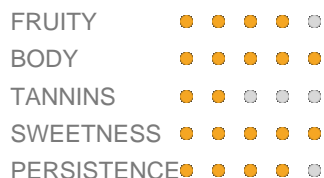
LEMANZANE®



MARZEMINO PASSITO

Veneto IGT Marzemino

PROFILE:



SAUTERNE



16-18 °C
SERVICE
TEMPERATURE



4 MILA
PRODUCTION
PER YEAR



13%
ALCOHOL



120-130
RESIDUAL
SUGAR (G/L)



4,8
TOTAL
ACIDITY
(G/L)

GRAPE VARIETIES

Marzemino 100%

LOCATION OF THE VINEYARD

Morainic hills of Prealpi Trevigiane

VINEYARDS AND TYPE OF LAND

Altitude 200 mt above sea level. Clay soil.

VINIFICATION AND AGING

Pressing during Christmas time and warm up of the pressed grapes to temperature of fermentation of 20°C for about 40 days. Several marc diving to get more aroma from the peel. Transfer and clarification of the wine, aging in little tanks of cement for 18 months. Bottling and aging in bottle for 4 months.

WINE LAYOUT AND PAIRINGS

Sweet wine of quality, obtained from ripe grapes dried on racks to traditional Christmas winemaking. Intense garnet red colour, strong and characteristic scent of blackberry. Excellent with fruit and dessert. Served at 16-18°C.

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