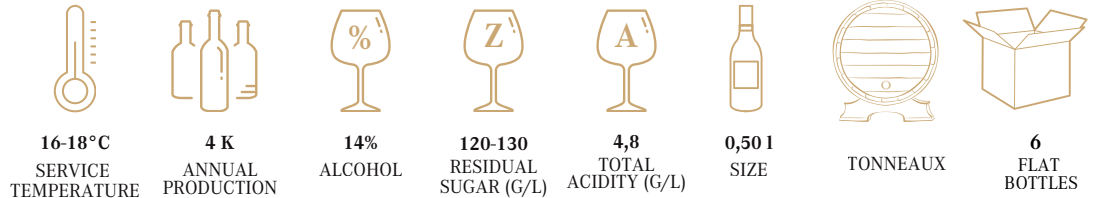




Marzemino

VENETO IGT MARZEMINO PASSITO



PROFILY:



RECOMMENDED GLASS



Sauterne

GRAPES VARIETIES

Marzemino 100%

LOCATION OF THE VINEYARD

Morainic hills of Treviso Pre-Alps

VINEYARDS AND TYPE OF LAND

Altitude 200 mt above sea level. Clay soil.

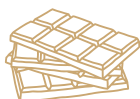
VINIFICATION AND AGING

Pressing during Christmas time and warm up of th 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 steel tanks and tonneaux for 12 months. Bottling and aging in bottle for 2 months.

WINE LAYOUT AND PAIRINGS

Sweet wine of quality, obtained form ripe grapes dried on racks to traditional Christmas winemaking. Intense garnet red colour, strong and characteristic scent of blackberry. Excellent with fruit and dessert.

FOOD PAIRING



Chocolate



Blue cheeses



LE MANZANE®