



CANTINA D'ISERA

Marzemino

Trentino - DOC

The Marzemino is an autochthonous vine of Vallagarina, which has found its ideal habitat in the dark basaltic lands of Isera. In “Don Giovanni”, Mozart dedicated a musical monument to the Marzemino, the quintessence of the pleasures of the table. At the imperial court of Vienna, this wine was considered one of the most valuable, also considering the praise reserved it by those who, like Don Giovanni and his creator, Wolfgang Amadeus Mozart, made pleasure a life art. The Marzemino Cantina d'Isera flaunts an intense ruby red colour. With a rich, intense nose, it hints at fruits of the forest and cherry, blending with floral notes recalling the violet. It has a full, harmonic, balanced palate of great elegance. Its ideal serving suggestions include pasta and rice dishes with mushroom sauces, white and red meats, as long as they are not overly seasoned, cured meats and salamis. Serve at 16°C, if possible after decanting.

Vine: Marzemino

Production area: Hills in the municipality of Isera

Exposure and altitude: EAST, SOUTH-EAST, 200 - 400 metres above sea level

Soil composition: gravelly, limy, sandy-clay basaltic, typical of the municipality of Isera

Training system: Trentino simple pergola – Guyot

Plantation density: 5,000 vines/hectare

Vinification: Manual harvest during the last ten days of September. Red vinification and fermentation at controlled temperatures in stainless steel tanks. Refinement in concrete vats tank before bottling.

