



CANTINA D'ISERA

“Corè” Marzemino d'Isera

Trentino Superiore • D.O.C.

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 Corè flaunts a deep ruby red colour with slightly garnet-like hues. A rich, intense nose with sweet hints of ripe fruit that blends with floral notes recalling the violent and spices that are exalted by the lengthy refinement period. To the palate, it is alive and enveloping, rounded and fruity. A highly elegant wine that makes for an extremely pleasant drink. Served fresh, to taste along with delicate hors d'oeuvres and cooked and raw shellfish ravioli. Serve at 16°C, if possible after decanting.

Vine: Marzemino

Production area: Hills of the municipality of Isera - Marano - Corè

Exposure and altitude: SOUTH-EAST, 220 metres above sea level

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

Training system: Double pergola

Plantation density: 4,000 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 and steel tank before bottling.

