



## CANTINA D'ISERA

### “Etichetta Verde” 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 Etichetta Verde flaunts a deep ruby red colour with slightly garnet-like hues. A rich, intense nose with hints of fruits of the forest and cherry that blend with floral notes recalling the violet and spices that are exalted by the lengthy refinement period. It is alive and enveloping on the palate, with fresh-fruity hues that give it great elegance. Its balanced flavour makes it a unique, easily recognised wine. Served fresh, to taste along with delicate hors d'oeuvres or dishes with steamed artichokes or raw oil and soft cheeses like brie or taleggio. 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 - 300 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.

