



MARZEMINO

TRENTINO DOP SUPERIORE D'ISERA

LE SELEZIONI TERRA DI SAN MAURO



VINEYARD AREA

A native vine that prefers to grow in basalt soils found on the lower slopes where it can best express its organoleptic characteristics. The area of cultivation is limited to the area 'Islera' inserted in the production specifications of Trentino Superiore Marzemino.



METHOD

The grapes are strictly selected from the vineyard and are harvested after the second week of September. Following pressing, the grapes are left to macerate in small containers for approximately one week so as to extract the color and aroma particular to the product from the grape skins. Ageing occurs in stainless steel tanks for a long period and continues once bottled for at least three months.



FEATURES

The wine has a vibrant, brilliant ruby red color and its aroma is reminiscent of forest fruits and Parma violets. On tasting it is dry, sapid and very balanced.



PAIRINGS

Recommended food pairings are cooked salami, white and red meats and dishes based on mushrooms.



The wine should be served at a temperature of 18 degrees and opened at least an hour before consuming.



Alcohol content 13,0%.

