



SACCHETTO



MARZEMINO VENETO IGT FRIZZANTE

- Classificazione: Marzemino Veneto I.G.T. Vino Frizzante
- Zona d'origine: Veneto - Area delimited by Production regulations.
- Vitigni: Marzemino
- Vinificazione: Wine-making in red at a controlled temperature and thanks to selected yeasts.
- Maturazione: In steel containers at a controlled temperature.
- Affinamento: In bottle.
- Longevità: 14/18 months depending on the temperature and lighting of the place where it is stored.
- Colore: Bright ruby red.
- Profumo: Fruity with violet and wild berries scents.
- Sapore: Sweet, full-body, intense, characteristic.
- Gradazione alcolica: 10,5% Vol
- Acidità totale: 5,5 - 5,7 g/l
- Residuo Zuccherino: 54 - 56 g/l
- Temperatura di servizio: 8 - 10 °C
- Abbinamenti consigliati: It's an excellent aperitif and as well as an accompaniment for white meat, vegetables, pork meats, sausages, desserts and pastries.