

**MARZEMINO I.G.T. VENETO
VINO FRIZZANTE
LINEA M**



Classification: Marzemino I.G.T. Veneto
Vino Frizzante

Area of origin: Veneto - Area delimited by Production regulations.

Grapes: Marzemino

Wine-making: Wine-making in red at a controlled temperature and thanks to selected yeasts.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

Preservation: 12/18 months depending on the temperature and lighting of the place where it is stored.

Colour: Bright ruby red.

Aroma: Fruity with violet and wild berries scents.

Flavour: Vinous, intense, characteristic.

Alcohol content: 10,5% Vol.

Total acidity: 5,7 - 5,9 g/l

Residual sugar: 52 - 55 g/l

Serving temperature: 8-10° C.

Gastronomic match: It's an excellent aperitif and as well as an accompaniment for white meat, vegetables, pork meats, sausages, desserts and pastries.