



**MONTELLIANA**



## MARZEMINO

IGT VENETO FRIZZANTE SPAGO

• 750 ml

Marzemino IGT Veneto is a semi-sparkling red wine characterized by an intense ruby color and a fruity aromatic bouquet. On the palate, it is medium-bodied with notes of wild berries and silky tannins, offering excellent versatility for food pairings

### • PRODUCTION AREA

**Vine Variety :** 100% Marzemino

**Production Zone:** Veneto Region, Italy

**Training System:** Cappuccina / Double Guyot

### • TECHNOLOGY

**Harvest Period:** September

**Vinification:** Maceration of the must with grape skins / Traditional red wine vinification for 4-5 days. The rest of the fermentation is carried out in temperature-controlled stainless steel tanks, followed by an aging period of at least 2 months in stainless steel vats

**Refermentation:** 15 - 20 days

**Bottle Aging:** 1 month

### • CHEMICAL CHARACTERISTICS

**Alcohol Content:** 11% vol

**Residual Sugar:** 45 g/l

### • ORGANOLEPTIC CHARACTERISTICS

**Appearance:** Fine and persistent

**Color:** Intense red

**Palate:** Lively, sweet/off-dry, and well-balanced

**Nose:** Fruity, with a slightly sweet and floral bouquet

### • SERVICE

Store in a cool place with constant humidity and away from light.

6 - 8 °C just opened

