

# LE SELEZIONI MOZART

## *Marzemino*

### TRENTINO DOC

“THIS MARZEMINO IS DEDICATED TO W. A. MOZART, WHO MENTIONED IT IN HIS “DON GIOVANNI” AFTER HAVING STAYED IN TRENTINO”



### DOC TRENTINO

Grown in the Vallagarina area close to Rovereto in the south of the province. Here there are outcrops of basalt in the soils which give rise to clay (dark earth), which in turn leaves a strong imprint on the wine. The selection dedicated to W. A. Mozart comes from an area called 'Ziresi' (cherry trees) at Volano. In his opera Don Giovanni, Mozart repeatedly mentions the "excellent Marzemino".

### WINEMAKING

After crushing there follows the fermentation at 24-26°C with the solid parts of the must being kept entirely submerged, without exceeding with the maceration. Malolactic fermentation and subsequent maturation occur in stainless steel followed by bottling.

### ANALYTICAL DATA

Alcohol 13% vol.

Acidity 5,5 g/l.

### DESCRIPTION

Bright ruby with violet reflections, the nose is also reminiscent of this flower. On the palate it is delicate, inviting, mellow with mild tannins.

### PAIRING

It is highly recommended with mildly flavoured dishes such as those based on mushrooms. Serve at room temperature. Will benefit from a year or two in bottle.



CANTINA DI TRENTO