



CANTINA
LAVIS
-1948-

CLASSICI MARZEMINO

TRENTINO DOC

The Marzemino is a red grape native to Trentino.

La-Vis Marzemino, a vivid ruby red wine with purple undertones, has a complex aroma of woodland fruits blending harmoniously with delicate fragrances of violet. It is a particularly well-balanced wine with an excellent concentration of flavours.

VINE

Marzemino

CULTIVATION AREA

Rovereto and Mori

EXPOSURE AND ALTITUDE

South-east, south-west; 240 m ASL

SOIL COMPOSITION

Alluvial sandy loam sediments.

TRAINING SYSTEM

Guyot and simple Trentino pergola

PLANTING DENSITY

5.000 vines/hectare

VINIFICATION PROCESS

Manual harvesting in early October, fermentation at controlled temperatures in stainless steel tanks, malolactic fermentation in fibreglass reinforced concrete tanks, ageing on the lees for approximately 5/6 months, partly in fibreglass reinforced concrete tanks and partly in barrels that have been used once before previously.

FOOD MATCH

Roasted white meats but also polenta and mushrooms or tartar steak.

ALCOHOL CONTENT

12,5% ABV

SERVING TEMPERATURE

16°

