



CANTINA D'ISERA

"Green Label" Marzemino d'Isera

Trentino Superiore • DOC

Marzemino is an indigenous Trentino vine that has found its ideal habitat on the dark basalt soils of our winemakers.

In "Don Giovanni" Mozart raised Marzemino, the quintessence of the pleasures of the table, a musical monument. At the imperial court of Vienna this wine was considered among the most prized, also according to the praise reserved for it by those like Don Giovanni, as well as its creator Wolfgang Amadeus Mozart, who made pleasure an art of life.

Marzemino Etichetta Verde has a ruby red color with light garnet nuances. On the nose it has a rich, intense aroma, with hints of wild berries and cherries that combine with floral notes reminiscent of violets and spicy notes deriving from the long aging period. In the mouth it is lively and enveloping with fresh-fruity hints that give it great elegance. Its gustatory balance makes it a singular and recognizable wine. The ideal gastronomic pairings are first courses with mushroom sauces, white and red meats not enriched by excessive flavourings, cured meats or sausages. Served fresh, try it in combination with delicate appetizers or dishes based on steamed artichokes, raw oil and soft cheeses such as brie or taleggio. It is recommended to serve at a temperature of 16°C, possibly after deseeding.



Grape	Marzemino
variety: Exposure and altitude	EAST, SOUTH-EAST, 170 - 300 meters above sea level
Soil composition:	gravelly, calcareous, basaltic sandy-clayey typical of the Municipality of Isera
Breeding form:	Simple Trentina Pergola - Guyot - Double Pergola
Vinification:	manual harvest in the second half of September and the first ten days of October. Red winemaking and controlled temperature fermentation in stainless steel tanks. Anamentation in the tub in cement before bottling.