

## LA RUA

### Marzemino



The origins of this vine are lost over the centuries. it probably comes from a village in Carinthia, Marzemin. Marzemino has spread throughout the Vallagarina finding the ideal terroir to express itself at its best.

**Grape Varieties:** 100% Marzemino

**name:** Marzemino della Vallagarina IGT

**Production area:** Valdadige - Brentino Belluno, Verona

**Collection Method:** by hand

**Vinification and Aging:** the grapes are delicately destemmed and pressed. Fermentation takes place with maceration on the skins in thermo-conditioned stainless steel containers. Several pumping overs are carried out to extract color and aroma from the skins. The refinement takes place in steel to keep the original characteristics of the Marzemino unaltered

**Colour:** intense ruby red with violet reflections

**Bouquet:** delicate and intense, reminiscent of violets and small berries

**Flavour:** harmonious, full, with a good structure, the retro-nasal correspondence of the fruity notes is excellent

**Gradation:** 13% vol.

**Gastronomic combinations:** wine for the whole meal. Ideal with both white and red meat dishes, with a not excessively aggressive flavour

**Service Temperature:** 18 °C