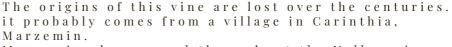
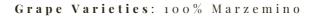


## LA RUA

## Marzemino



Marzemino has spread throughout the Vallagarina finding the ideal terroir to express itself at its best.



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

