



SOLANDER

MARZEMINO TRENTINO DOC

Wine variety: Marzemino

Alcohol: 13% vol.

Production area: Vineyards located in the heart of Vallagarina

Wine making: Traditional red wine making after a maceration of 15 days at controlled temperature and with frequent pumping over. It received the racking off and then was poured in steel tanks to ripen.

Sensorial results: Unique colour, ruby red, with amaranthine reflexes at times. Delicate and intense scent, pleasant and harmonic with the characteristic note of violet. Flavour savoury and full, slightly herbaceous, pleasant, of fine elegance and gentleness.

Gastronomic combinations: It accompanies with lasagne, *pasta al ragù*, *orzetto*, pig meat, white meat and *pappardelle al sugo*. Perfect with courses presenting mushrooms.

Temperature: Serve at 18° - 20° C.

