



MARZEMINA BIANCA

IGT MARCA TREVIGIANA

Tasting notes

An ancient variety which has been grown in the Treviso area since the 1700s. Brilliant straw yellow with greenish highlights colour. Bouquet: overtones of yellow apples, straw and Mediterranean spices. Dry and confident with a fresh acidity flavour.

Aging

After fermentation in stainless steel vats briefly on the skins at a controlled temperature, aging in the bottle for 8 months.

Food pairing

It has confident aromas and can be drunk as an aperitif or enjoyed throughout a meal based on fish or white meats.

Grape variety

Marzemina Bianca

Vine

Training system Sylvoz

Appellation

IGT Marca Trevigiana

Production area

San Polo di Piave

Alcohol

12%

Serving temperature

10-12 °C

Bottle size

Classic 0,75 L