



## Marzemino Camboni

### Trentino DOC

The excellent, renowned quality of this grape, makes Marzemino one of the greatest protagonists in the vine-growing culture of Trentino Alto Adige. The wine is best known for its mention in the opera Don Giovanni by Mozart ("Versa il vino! Eccellente Marzemino!").

The area called Vallagarina is its traditional cradle where it grows best: here Marzemino finds ideal pedoclimatic conditions to express its unmistakable organoleptic characteristics: the ruby red color with aubergine flecks, the bouquet with intense scents of violet, plum and blueberry. On the palate it is distinguished for its sweetness and intense fruit in good balance with the tannins. It's a smooth, velvety red to be enjoyed by people who appreciate every sensory nuance.

**Grape varieties:** Marzemino.

**Production area:** Trentino region.

**Soil composition:** morainic, with a variable composition, where granitic and basaltic moraines are found.

**Growing system:** traditional "pergola trentina".

**Vinification:** maceration in contact with the skins and ageing in stainless steel tanks.

**Food pairings:** it goes superbly with many tasty dishes of Trentino cuisine, such as polenta with mushrooms and aged Trentino Grana cheese. Being a versatile wine, it is also excellent with fish, as cod or trout with tasty vegetable sauces.

**Service temperature:** 14-16 °C.

**Suggested glass:** 