

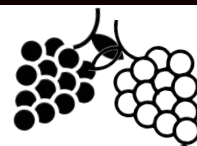


BORGO DELL'ORA I.G.P. Lombardia, Italy



12.5%
ALC/VOL

750mL
BOTTLE SIZE



100%
Marzemino

Appellation

Montenetto di Brescia I.G.P.

Vinification

Marzemino represents one of the indigenous varieties of the entire Garda area.

Aging

Wine of strong impact, wine making is at a controlled temperature between 22° and 25°C in stainless steel tanks with a long time over the skin to absorb its typical color and perfume.



fermented in
stainless steel tanks

Tasting notes

Color: Dark ruby red color with some purplish reflections typical of the grape.

Nose: Persistent and clean scent, with hints of ripe black and red fruit and spicy nuances.

Palate: The flavor is characterized by hints of wild plums, cherry and floral notes of roses, irises and nuances of aromatic herbs. In closing, slightly smoked balsamic hints.



Not Aged in Oak



Serving recommendation

Serve at 16°C.

Food pairings

Egg pasta (tortellini, fettuccine, tagliatelle, etc.) and roasted chicken.