



## TRE AMICI I.G.P. Lombardia, Italy

**13.5%**  
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

Aging for 12 months in French oak barriques offers body and tannins, without losing the typical characteristic of the Marzemino grape.

### 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.



Aged 12 months  
Oak barrels



Aged 3 months

### Serving recommendation

Serve at 16-18°C.

### Food pairings

Lasagna and stuffed pastas.