



Name:	Ai Dossi - Marzemino
Denomination:	Trentino DOC Marzemino
Wine:	Marzemino 100% (Varietà autoctona della Vallagarina)
Type of cultivation:	Pergola
Production:	70 hl per hectare
Place of production:	“Ai Dossi” vineyard (Loc. Longariva; home production).
Vinification:	Fermentation on the grape skins at a controlled temperature for 1 week
Characteristics:	
Colour:	Deep ruby red with purple reflections
Smell:	Characteristic bouquet reminiscent of Parma violets
Taste:	Lively, lingering, pleasantly bitter
Ageing:	2 to 4 years
Serving temperature:	17° - 18° C.
Best with:	Mushrooms, charcuterie (salamis, cotechino) and pork roasts