

POGGIO
delle
GRAZIE



MARZEMINO

Sette Filari

VENETO IGT

GRAPE VARIETY

100% Marzemino

ALCOHOL BY VOLUME

14,5%

VINEYARDS & TERROIR

Region Western Veneto – Lake Garda

Climate Mild – mitigated by the lake

Altitude 200 meters a.s.l.

Soil Clay – calcareous – moranic origin

APPEARANCE

Clear red ruby color with garnet reflections.

OLFACTORY

Herbs and ripe red fruits notes.

GUSTATORY

Soft and smooth yet fresh and mineral. Fine tannin with sweet finish. Good structure.

FOOD PAIRINGS

Dishes based on meat sauce, important red meat and game. Cold cuts and medium to aged cheeses. Great meditation wine.

AGRONOMIC - VINEYARD

selected vineyard/cru – Sette Filari

Full organic practice, with low yield. Grapes are handpicked then let them lie in plateau for at least 30 days where natural sugar naturally concentrates.

WINEMAKING - CELLAR

Vinification in open oak barrels with no controlled temperature. Daily manual follatura.

Once fermentation has completed, wine refines in the same barrels after being closed.

Bottling without filtration.

REFINEMENT

Oak barrels – 24 months

Bottle – 6 months

