



LA MERIDIANA

GARDA MARZEMINO D.O.C

Delicate bright red wine violet shades. It is characterized by vegetable olfactory scents with violet notes. It is a wine easy to be drunk with a dry, delicate and fresh taste and with a balanced tannic persistence.



TECHNICAL DETAIL

WINE: Garda Marzemino D.O.C.

GRAPES BLEND: 85% Marzemino, 15% Barbera, Sangiovese, Rebo

GRAPES PRODUCTION PER HECTARE: 8,5 ton

PLANTING DENSITY: 3800/4000 vines/ha

PLANTING SYSTEM: Guyot espalier

EXPOSURE: South-East, 180 metres above sea level

SOIL TYPE: morainic, medium mixture, loose, good drainage, grassy

GRAPES MANGEMENT: manual defoliation and thinning

WINE-MAKING TECHNIQUE: traditional red wine vinification, 5 days of maceration, aging and refinement in stainless steel

ORGANOLEPTIC CHARACTERISTICS:

Colour: bright red

Bouquet: vegetal scents with violet fragrance

SAPORE: buona intensità, gusto asciutto, delicato, fresco

Flavour: good intensity, dry, delicate, sapid taste

Body: good structure

Persistence: balanced acid tannic

Alcohol: 13%

Residual sugar: dry

Total acidity: 5,50

Pairing: meats, cured meats, cheese

Longevity: 3 years

Serving temperature: 15 degrees