

MARZEMINA BIANCA



TYOLOGY

VINEYARD LOCATION

SOIL TYPE AND EXPOSURE

GRAPE VARIETY

VINIFICATION

AGEING

ALCOHOL BY VOLUME

SERVING TEMPERATURE

COLOUR

TASTING NOTES, NOSE

TASTING NOTES, PALATE

Food pairings

Marzemina Bianca has a large and elongated cluster with a medium-size gold yellow berry. Marzemina Bianca, in Breganze Doc area, is also known under the name of “*Sampagna*”. Marzemina Bianca is an ancient vine variety and is native of our region (Veneto); back in 1679 Giacomo Agostinetti wrote about Marzemina Bianca in his book “*Cento e dieci ricordi che formano il buon fattore di Villa*”.

The vine variety is cultivated in some areas of the region and it's part of a project whose aim is recovering native vine varieties in Veneto.

Marzemina Bianca, after autoclave refermentation, gives a sparkling wine with fine and persistent perlage, fruity and lightly aromatic scent, very pleasant to drink.

Lightly sparkling.

Costa of Breganze.

Volcanic hills, 200 m above sea level, south-east exposure.

100% Marzemina Bianca.

Stem-crushing and soft pressing. Must is clarified by static sedimentation through controlled temperature. Fermentation is carried out using selected yeasts; fermentation temperature is 18-20 °C.

Charmat method.

12% vol.

4-6° C.

Straw yellow with fine and persistent bubbles

Intensely fruity remembering apples, exotic fruit salad and citrus fruits completed by flowery hints of acacia and wisteria.

Dry and crisp but at the same time pleasantly smooth; in the mouth a creamy foam gives gentle fruity sensations.

Perfect as aperitif, it matches shell-fishes too.