



MARZEMINO

ATHESIM FLUMEN

CLASSIFICATION | Trentino
Controlled origin denomination

NAME | MARZEMINO

COMPOSITION | 100 % Marzemino

PRODUCTION AREA |
Small municipalities of Aldeno and Nomi

CULTIVATION METHOD |
Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Fermentation
and aging in stainless steel containers

TASTING NOTES
Colour | Ruby red
Aroma | Notes of Parma violet and raspberry
Taste | Full, sapid and well-proportioned

ALCOHOL CONTENT | 12.5% vol.

AVAILABLE FORMAT | 75 cl.

SERVING TEMPERATURE | 19°-20°C

MATCHINGS | Excellent
as an accompaniment to white and red meat
and typical Trentino cuisine