



CONTI BOSSI FEDRIGOTTI
dal 1697

Mas'Est Marzemino

MARZEMINO TRENINO DOC

Vineyards in Venetian lands, historic wine-producing estates, native grapes, know-how and taste passed down through the ages. Today, these are the ingredients for authentic wines that speak of the vineyard locations and traditional styles.

The essential Trentino variety Marzemino, kissed by the morning sun in the Conti Bossi Fedrigotti estates, produces a fresh, fruity wine, refined by light appassimento.

GRAPE VARIETIES

Marzemino Gentile.

TASTING NOTES

Look: violet-hed red.

Nose: spicy notes, fruits of the forest, redberry, raspberry.

Palate: refreshing acidity, berries, dry and clean finish.

FOOD PAIRING

Suited to recipes with pork, especially ragu and sausages.

It pairs perfectly with the traditional cuisine of the Dolomites (*Speckknödel* or cheese *Knödel*, goulash, game).



SERVING TEMPERATURE: 18° C

ALCOHOL CONTENT: 13% vol.

SHELF LIFE: 5-7 years



This is the wine whose praises are sung in Mozart's "Don Giovanni" when the unrepentant seducer puts on a final banquet and tells his servant "Leporello, pour the wine, excellent Marzemino!".

