

Cornorotto Marzemino



Location of vineyard: in the Cornorotto area in Fara Vicentino

Exposure and type of land: volcanic and tufaceous hills

Grape variety: 100% Marzemino

Vine layout: Grapes are slightly dried for one week, fermentation in stainless steel tanks with frequent punching downs

Aging: Six months in stainless steel tanks

Color: intense ruby red with purple notes

On the nose: rich with notes of black small bries and ripe black fruits

In the mouth: intense and persistent flavours, soft and velvety with very light tannins.

Perfect pairing with first courses with gamy ragouts, roasted meats and mixed grilled meats.