



MARCAZZAN

HOC OPUS, HIC LABOR

LESSINI DURELLO MARTINOTTI METHOD SPARKLING WINE

The Martinotti method sparkling wine is yellow with greenish reflections and a unique fine creamy perlage that offers style and elegance. The nose offers notes of citrus and green apple. The taste is rich in minerals and fresh, with a sapidity that lingers in the mouth. All this is made possible by a "brilliant" soil of volcanic basaltic origin with pH tending to acidic, located at 200 m a.s.l., perfect condition for this grape variety, combined with great attention during the preparation and vinification stages. During winter pruning 2 shoots per vine are left, with 6-7 buds each, to reduce the vigour of the plants. Harvesting is strictly by hand, placing the grapes in boxes.

TECHNICAL SPECIFICATIONS

PRODUCTION AREA	San Giovanni Ilarione (VR)
VINEYARD MANAGEMENT	integrated control
SOIL	volcanic-basaltic with pH tending to acidic located at 200 m a.s.l.
CLASSIFICATION	d.o.c.
GRAPE BLEND	100% durella
HARVESTING PERIOD	mid October
ALCOHOL CONTENT	12% vol.
SERVING TEMPERATURE	7-8°C

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