

ORRIANE

GARDA
MARZEMINO
D.O.P.

TREMOSINE

GRAPES	Marzemino 90%, Rebo 10%
MAX PRODUCTION	60 q. / hectare
YIELD IN WINE	68%
GROWING LOCATION	Oriane – Voltino Tremosine sul Garda
ALTITUDE	500mt. a.s.l.
EXPOSURE	South / South - East
SOIL	Sandy-Clayey
TYPE OF CULTIVATION	Rows, Guoyt pruning t
HARVEST-TIME	October, manual harvesting
VINIFICATION	Grape crushing and destemming, traditional fermentation in vats at controlled temperature
AGEING	Resting in bottles for 5 months prior to sale. We suggest using it within 4 years
BOUQUET	Soft fruit
FLAVOUR	Piccoli frutti di bosco
SAPORE	Harmonious, full bodied and balanced
SERVING TEMPERATURE	18°
PAIRINGS	Red meat, cold cuts, ripe cheese
ANNUAL PRODUCTION	About 4.000 bottles
AVAILABLE SIZES	0,750 l. – 1,500 l. – 3,000 l.
ALCOHOLIC CONTENT	13,5 % vol.
TOTAL SO2	115 mg/l
SUGARY RESIDUE	2 g/l
TOTAL ACIDITY	5,6 g/l
DRY EXTRACT	34 g/l