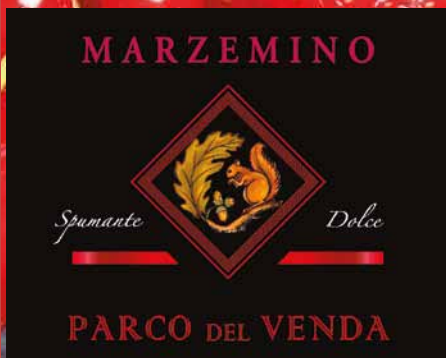


AZIENDA VITIVINICOLA  
PARCO DEL VENDA



**MARZEMINO**  
*Spumante Dolce I.G.T.*



- **NAME:** *Marzemino Spumante Dolce i.g.t.*
- **GRAPE VARIETY:** *100% Marzemino*
- **PRODUCTION AREA:** *Cinto Euganeo*
- **YIELD PER HECTARE:** *10000 Kg/ha (4.5 tons/acre)*
- **ALTITUDE:** *300 meters a.s.l.*
- **EXPOSURE:** *South*
- **SOIL:** *Hilly, partially clayey and well-ventilated*
- **VINE TRAINING SYSTEM:** *Doppio Capovolto*
- **YEAR OF PLANTING:** *1992*
- **HARVEST TIME:** *Last decade of September*
- **PLANT DENSITY:** *3300 grapevines per hectare (1335 per acre)*
- **VINIFICATION:** *The grapes are destemmed and crushed, before the fermentation process takes place in horizontal vinificators at controlled temperature of 28°C for three days. After decanting, the must undergoes alcoholic fermentation at controlled temperature of 16°C, until the level of 5% ABV is achieved.*
- **WINE FINING:** *The partially fermented grape must is placed into a pressure tank (autoclave) and warmed up until the temperature reaches 16°C. Subsequently, the inoculation of selected yeasts permits the formation of bubbles („prise de mousse“). Temperature is kept at approximately 14°C throughout the fermentation, until the sparkling wine reaches the desired pressure and alcohol level. Bottling is the final stage.*
- **PRODUCTION:** *4000 bottles*
- **TASTING NOTES:** *Dark ruby red in colour with violet reflexes, this sparkling wine stands out for its distinctive personality, velvety mouth feel and vinous bouquet, intense and pleasant, reminding of little berries.*

**ALCOHOL:** *9,50 % Vol*

**RESIDUAL SUGAR:** *90,00 - 100,00 g/l*

**TOTAL ACIDITY:** *5,50 g/l*

**PH:** *3,50*

PARCO DEL VENDA

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