

Trepiò

Trepiò Garda Marzemino D.O.C.

Barricaded red wine.

With an intense aroma of ripe red fruit, plum jam, slightly with the red rose petals and a pleasant balsamic note, this wine is warm and complex. A soft and enveloping wine, powerful and clean, with a great structure, its minerality is the sign that distinguishes the typicality of the Benacense territory. The name derives from the Bresciana unit of measurement, used in ancient times, to measure the plots of the area.

Denomination: Trepiò Garda Marzemino D.O.C.

Grape variety: Marzemino.

Alcohol by volume: 14%.

Soil: Clayey/calcareous.

Production area: Lombardy, Desenzano del Garda and Sirmione.

Serving temperature: 16° - 18° C

Pairing: preparations of pasta and rice with flavorful sauces; baked lasagna with meat sauce, long-cooked red meats, mushrooms and truffles, cured meats and aged cheeses.

