

BACI DOLCI

"Sweet Kisses"



Marzemino

REGION

Marzemino del Veneto I.G.T., Italy

GRAPE VARIETY

100% Marzemino Rosso

VINIFICATION

After a gentle crushing of the grapes, there is a brief period of maceration with skins intact. Alcoholic fermentation at a controlled temperature of 72-75° F is followed by the Charmat method of sparkling wine production (the wine undergoes a secondary fermentation in bulk tanks, and is bottled under pressure). This method better preserves the natural fragrances of the grapes and produces smaller, longer-lasting bubbles.

PROFILE

A delicate sparkling wine with an intense, lively ruby red color. Fresh strawberry & black cherry aromas with hints of roses. Cherry flavor, medium-full bodied with refreshing sparkle to balance the semi sweet finish.

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