



Garda Marzemino DOC red wine

Descrizione

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GRAPES: 100% Marzemino

WINEMAKING: Maceration after fermentation 2 weeks, no ageing in oak barrels, just some months in stainless steel in order to express the best fragrance of its ripen fruits aroma.

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Wines

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[Lugana wine DOC Etichetta Oro](#)

[Botticino red wine DOC Uve di Mattina](#)

[Botticino red wine DOC Cobio](#)

[Garda Marzemino DOC red wine](#)

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Data di creazione

Giugno 8, 2023

Autore

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