



SITULA ROSSO

VIGNETI DELLE DOLOMITI IGP - BLEND -

Marco Donati

PRODUCTION AREA

From Marco Donati's vineyards in Mezzocorona - Campo Rotaliano and Marco di Rovereto

GRAPES

Selection at harvest of three varieties typical of Trentino: LAGREIN, TEROLDEGO and MARZEMINO

WINEMAKING TECHNIQUE

Traditional maceration of the skins of the three varieties together, temperature-controlled fermentation, maceration in stainless steel tanks until bottled in Spring.

TASTING NOTES

COLOUR: brilliant ruby red

NOSE: a rich bouquet pleasantly fruity with hints of violet and raspberry typical of Teroldego and Lagrein, with a nuance of sweet violet and marasca cherry typical of Marzemino.

PALATE: excellent balance between freshness and aroma, immediate hints of fruit, it closes the palate with velvety tannins of Lagrein cultivated in the best "terroir".

ALCOHOL: 13% VOL

SERVING TEMPERATURE

Serve at 16° - 20° C

FOOD PAIRING

Ideal with white and red meats, cheese and charcuterie this wine is very good drunk with dishes that are not too heavy and spicy.

With its bright fruit flavors and balanced acidity, it is also suitable as an aperitif.

CONSERVATION AND AGING

The wine is excellent in the year of release, but can also age for at least three years with proper storage.

HISTORY OF A "SITULA"

The bronze Situla is an ancient sacred vessel, that used to contain wine meant to be offered to the gods. It also contains more than 2500 years of history, in fact it was found in "Cembra Valley" in Trentino and it's dated IV century B.C, therefore it belongs to retro-etrusco's epoch.