



de Tarczal Trentino Superiore Marzemino d'Isera DOC

According to winemaker Ruggero de Tarczal, 95% of all wines made in Trentino are from a co-op. Of the remaining 5%, only four estates produce Marzemino, and de Tarczal is the smallest of all. Marzemino is a late ripening, difficult grape that is a fascinating relative of Lagrein and Barbera. de Tarczal's wine is reminiscent of a Burgundian/Loire style; with plenty of fully ripened bright fruit and crisp acidity. This is a rare opportunity to taste one of the world's most unique varieties.



LOCATION

Trentino-Alto Adige, Italia.
17 hectares. 300 meters.



SOIL

Basalt. Volcanic.



ESTATE

de Tarczal.



VINE

Training: Pergola Trentina.
Density: 4,500-5,000 per hectare.
Age of vines: 12-15 years old.



WINEMAKER

Ruggero, Giuliana,
Elisabetta, Elena, and
Felcia de Tarczal.



VINIFICATION

Six day fermentation in stainless steel.



VARIETALS

100% Marzemino.



BARREL

Large Slavonian.



RESIDUAL SUGAR

1.1 grams per liter.



MATURATION

12 months in the barrel.
6 months on the bottle.



ACIDITY

5 grams per liter.



VINTAGE PRODUCTION

700 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Cured meats, hearty stews, and
hard cheeses.



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