



CONTI BOSSI FEDRIGOTTI  
dal 1697

## Mas'Est Marzemino

MARZEMINO TRENINO DOC

*Vineyards in Venetian lands, historic wine-producing estates, native grapes, know-how and taste passed down through the ages.  
Today, these are the ingredients for authentic wines that speak of the vineyard locations and traditional styles.*

The essential Trentino variety Marzemino, kissed by the morning sun in the Conti Bossi Fedrigotti estates, produces a fresh, fruity wine, refined by light appassimento.

### GRAPE VARIETIES

Marzemino Gentile.

### TASTING NOTES

**Look:** violet-hed red.

**Nose:** spicy notes, fruits of the forest, redberry, raspberry.

**Palate:** refreshing acidity, berries, dry and clean finish.

### FOOD PAIRING

Suited to recipes with pork, especially ragu and sausages.

It pairs perfectly with the traditional cuisine of the Dolomites  
(*Speckknödel* or cheese *Knödel*, goulash, game).



**SERVING TEMPERATURE:** 18° C

**ALCOHOL CONTENT:** 13% vol.

**SHELF LIFE:** 5-7 years



This is the wine whose praises are sung in Mozart's "Don Giovanni" when the unrepentant seducer puts on a final banquet and tells his servant "Leporello, pour the wine, excellent Marzemino!".

