HOUSE OF TOWNEND

Marzemino I Classici, Cantina Lavis

Price	£14.99
Code	CANT265

Marzemino is a red grape native to Trentino and is not to be missed. This wine is fruity, velvety and delicately fragranced.

Tasting Notes:

Bright ruby red with a vivid purple hue in the glass. On the nose a bouquet of concentrated woodland fruit coupled with violet. Fruit forward on the palate, lots of blackberries and red currant with a refined tannic structure. A balanced wine with a good finish.



HOUSE OF TOWNEND

Specification	
Vinification	Cultivation happens in Rovereto and Mori at south-east and south-west exposure with an altitude of 240m ASL. The soil composition has alluvial sandy loam sediments. Vines are trained on Guyot and simple Trentino pergola at a density of 5,000 vines a hectare. Manual harvesting happens in early October, followed by fermentation at controlled temperatures in stainless steel tanks. Malolactic fermentation occurs in fiberglass reinforced concrete tanks as well as ageing on the lees for approximately 5/6 months. This is done partly in fiberglass reinforced concrete tanks and partly in barrels that have been used once before.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Trentino
Type	Red Wine
Grapes	Marzemino
Genres	Practising Organic, Vegan, Vegetarian
Vintage	2023
Body	Soft, fruity and smooth
Producer	Cantina Lavis
Producer Overview	Cantina Lavis is an historical winery located at the heart of the Trentino subregion. Founded in 1850 by the Cembran family, it has been a cooperative since 1948.
Closure Type	Cork
Food Matches	Drink with polenta and mushrooms or steak tartar.
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Real crowd pleaser with berry fruit, silky tannins: show us the pizza or pasta with ragù." Brian Elliott, Daily Record, 2024: "Although North-Eastern Italy's Trentino region usually means white wine (especially pinot grigio), this light, juicy red is also produced there. While often considered summer drinking, its vibrant, soft and approachable characteristics are actually suitable for all seasons. Almost black in colour with fruity aromas, it provides gentle and lively damson and black cherry flavours partnered by good acidity and mild tannin with supplementary smooth mocha, cinnamon and charcoal elements."