
Pratum Coller “Marzi” Marzemino Vino Rosso

Winery: Pratum Coller
Category: Wine – Still – Red
Grape Variety: Marzemino
Region: Castel Mella, Brescia / Lombardia/ Italy
Vineyard: Estate
Winery established: 2007
Feature: Organic



Product Information

Soil: Clay
Age of vines: 25 years old
Vinification & Yield: Following a manual harvest, the selected grapes undergo the alcoholic fermentation in stainless steel with a 15-day maceration. Yield: 30 hl/ hectare.
Tasting Note: Obtained from Marzemino grapes, Marzi is the last born in the Pratum Coller house. A red wine with an intense ruby color with still evident violet reflections, the nose is striking for the floral bouquet that recalls notes of violet. The fruity component, especially of red fruits, is highlighted both at the nose and in the mouth where the delicate and soft tannins give personality, pleasure and an enviable drinkability. A perfect summer red wine. We have chosen a young and frank name that triggers memories of the starting vine but also expresses the pleasure of March, the first month of Spring.
Alc: 13.5% **Acidity:** 5.85g/l

Producer Information

Following a long and successful career in sports, Andrea Pirlo has established **PRATUM COLLER** as a new challenge. Andrea has always had a passion for wine and nature, and PRATUM COLLER allows him to experience the craft of winemaking and entrepreneurship. Working in Brescia, Andrea has developed a product where the quality and uniqueness of wines are combined with business philosophies. Elements of biology, biodiversity, low environmental impact practices and practices appropriate to the climate underpin the wines. PRATUM COLLER is joined by a team of experienced professionals excited to embark on a new journey with Andrea. The vineyard is at the forefront of what we do. From here, everything begins. Old vineyards, respected in the integrity of their history, vines with extended and deep roots, whole soil, treated to a minimum, here the grapes are born that are the essence of the wines of Pratum Coller. The vineyard is the object of all of our efforts. We follow precise, step by step processes utilizing chemical analysis and organoleptic tastings to ensure the optimal moment of collection. Our wines contain optimal ripened grapes and complex and balanced tastes.