



Carmenère

IGT Marca Trevigiana

TASTING NOTES

Colour: deep ruby red with glimpses of violet

Aroma: delicate with fruity and herbal scents

Flavour: fresh, harmonious, and velvety

AGRONOMICAL DATA

Grape varieties used: Carmenère

Production area: Villorba (TV) - Italy

Altitude: 30mt on the sea level

Soil: pebbly, gravel, loosened grounds of alluvial nature, rich in limestone

Training system: Guyot

Vine density: 4500 plants per hectare

Production rate q.li/ha: 90-100 q.li

Harvest: second half of september - beginning of october; all vines are harvested by hand

ENOLOGICAL DATA

Vinification in red: once destemmed, the grapes are pressed and left to macerate for 10-12 days at controlled temperature between 28° and 30° C to extract the colour and fragrant compounds of the skins.

Malolactic fermentation: carried out soon after first fermentation

Refinement: 4 months in tonneaux

Ripening length: 2 months in bottle before commercialisation

ANALYTICAL DATA

Yield of grapes: 75%

Dry extract: 28 gr./lt

Total acidity: 5,50 gr./lt

Ph: 3,40

Residual sugar: 0,00 gr./lt

Developed alcohol: 12%

PAIRINGS

Ideal with roasts of both white and red meat, game, and aged cheeses.

Serving temperature: 16-18 °C

Storage: to be kept in dry, cool places away from heat

Formats: 750 ml



Certification: V Label Italia s.r.l.

