



Carmenere *Più...*

Area: Colli Berici

Variety: Carmenère 85%
Merlot 15%

Più' means 'more' in Italian and there's more than just Carmenere in this typical blend from the Colli Berici, a line of gently rolling volcanic hills in Italy's north-east. Merlot tannins marry well with a touch of French oak. The iron-rich clay soil over a limestone base is perfect for Bordeaux varieties and Carmenere, introduced in the 19th century, suffered from amnesia for decades.

CHARACTERISTICS OF THE VINEYARD

Site: Lonigo and San Germano dei Berici (VI)
Altitude: 50-250 m asl
Exposure: South
Soil characteristics: Iron-rich clay over limestone
Canopy system: Guyot and pergola
Density: 5000 plants/ hectar
Age of the vineyards: From 10 to 45 years
Average yield: 50 HI /hectar

Annual production About 80.000 bottles

HAND PICKED

ENOLOGY

All varieties are 100% destemmed. After 12 days' maceration in upright stainless fermenters with internal paddles, the must is racked and malo occurs in steel. The wine is aged in 2nd fill 225l French oak barriques for 12 months. A final racking is followed by a gentle pad filtration before bottling. The wine is unfinned.

TASTING NOTE

Vivid ruby core with a narrow purple rim. Pronounced nose with black cherry, damson, soy, cocoa and Parma violet. Elegant front-palate with fresh acidity, firm, integrated tannins and medium+ length.

RECOMMENDED FOOD PAIRINGS

At its best with local salami (sopressa, sopressa with garlic and Val Liona DOP ham) and grilled pork.

