

CARMENÈRE

I.G.T. Marca Trevigiana

Ancient Bordeaux variety that arrived in the 19th century together with Cabernet Franc in the Italian Northeast and called "Italian Cabernet Franc" to distinguish it from Carmenère. A vine almost forgotten in France, it has found its home of choice in the Treviso area.

HARVEST

End of September

GRAPE VARIETY

Carmenère, whose cultivation in our region has been authorized only since 26 August 2008, even if it had been cultivated for some time.

VINE GROWING METHODS

Sylvoz

PRODUCTION ZONE

Tezze di Piave (TV)

TYPE OF SOIL

Loose and well drained alluvial soil, deriving from the sedimentation of gravel left by the river Piave during its floods over the centuries.

WINEMAKING PROCEDURE

Vinification in red with maceration for 8 days of selected grapes and well ripe.

ALCOHOL LEVEL

12,5% vol.

SIZE AVAILABLE

0,75 lt.

TASTING NOTES

A wine with a strong personality, ruby red in color with violet reflections, the nose releases a characteristic herbaceous aroma with notes of yellow pepper, black pepper and berries. The taste is fresh, sapid and with a long taste-olfactory persistence.

