

# CARMENERE VENETO IGT



**GRAPE VARIETY:**  
CARMENERE

**VINE TRAINING SYSTEM:**  
GUYOT

**VINIFICATION:**  
PRESSING AND FERMENTATION WITH SELECTED YEASTS  
IN STAINLESS STEEL VATS. RESTS ON THE LEES FOR 6  
MONTHS BEFORE BOTTLING.

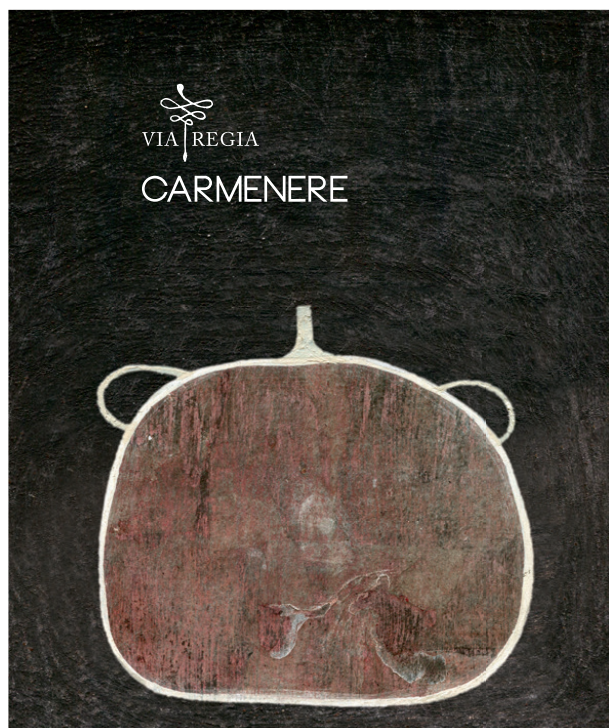
**ALCOHOL:**  
12.5% ABV

**AGING:**  
8 MONTHS IN THE BOTTLE

**SENSORY CHARACTERISTICS:**  
RUBY RED WINE, WITH STRONG HERBAL NOTES  
ON THE NOSE. IN THE MOUTH THE HERBAL NOTES  
PERSIST ALONGSIDE SPOICED NOTES OF PEPPER  
AND LICORICE.

**SERVING TEMPERATURE:**  
60 - 64 °F

**PAIRINGS:**  
EXCELLENT WITH GRILLED OR ROASTED RED MEAT.  
ALSO PAIRS WELL WITH MEDIUM-AGED CHEESE.



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