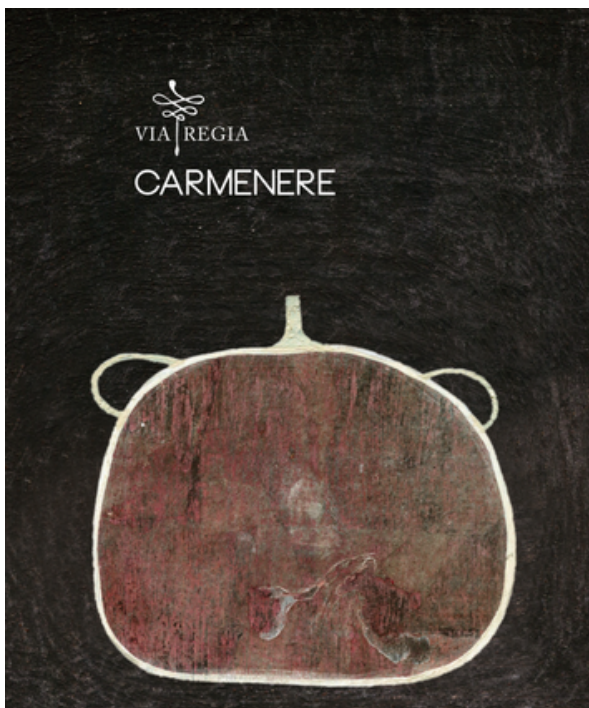




# CARMENERE VENETO IGT

Still red wine



GRAPE VARIETY:  
CARMENERE

VINE TRAINING SYSTEM:  
DOUBLE GUYOT

VINIFICATION METHOD:  
FERMENTATION AND MACERATION IN  
CONTACT WITH THE SKINS FOR 10 DAYS IN  
STAINLESS STEEL TANKS.  
AGING 12 MONTHS IN THE CELLAR AND AFTER  
BOTTLING.

ALCOHOL:  
12.5% ABV

SENSORY CHARACTERISTICS:  
RUBY RED WINE. AN INTERESTING SPICY AND  
HERBACEOUS NOTE ON THE NOSE. IN THE  
MOUTH FRESHNESS AND SAPIDITY  
ACCOMPANIED BY AN IMPORTANT TANNIN.

SERVING TEMPERATURE:  
60 - 64 ° F

PAIRINGS:  
SUCCULENT MEAT DISHES OR SEASONED  
CHEESES.

VIA REGIA SOCIETA' AGRICOLA  
DI PEZZATO MANUELA E CARRARO ELENA S.S.  
VIA TERRAGLIO, 489/E - 31022 PREGANZIOL (TV)  
0422-330854 - INFO@VIAREGIA.IT

