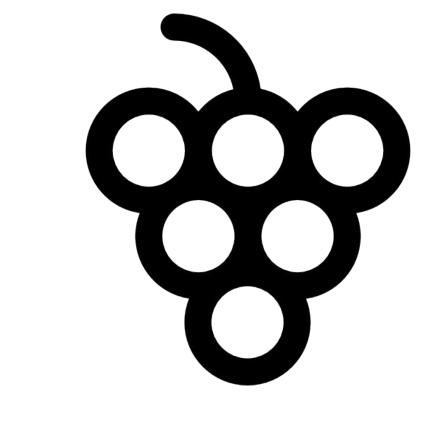
COLLIEUGANEI DOC CARMENERE "I SENTIERI"



100% CARMENERE

Varietal composition: Carmenere 100% Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time: Last ten days of September

TECHNICAL NOTES

Soil: Volcanic origin mainly characterized by Scaglia Rossa.

Trellising System: Guyot, Sylvoz Vine Density: 80-120 qli/h

METHOD OF PRODUCTION

Vinification: Red vinification, maceration on the skins and alcoholic fermentation

at a controlled temperature for 15 days, in steel tanks.

Aging process: With completion of malolactic fermentation, in cement vats for

6-8 months before bottling.

TASTING NOTES

Colour: Deep ruby red.

Bouquet: Intense and characteristic, with subtle herbal and vegetal notes that harmonise well with hints of small red berries, and nuances of spice and black

pepper in the finish.

Palate: Full-bodied and balanced, fresh and elegant, suitably tannic, sapid with a

lingering finish that confirms its fruity notes.

Food pairing suggestion: Fresh cold cuts, mild cheeses, grilled meat.

Serving temperature: 16°-18°
Residual sugar: 1,5 g/l
Alcohol content: 13%

