

AZIENDA AGRICOLA  
I N A M A



## CARMENERE PIÙ

This is our introductory wine to Carmenerere: a typical blend from the Colli Berici, the only region that is capable of producing great wines from this variety, in this case filled out with Merlot.

### Denomination

Veneto Rosso I.G.T.

### Vintage

2019

### Variety

85% Carmenerere, 15% Merlot

### Altitude

Between 50 and 150 mt above sea level

### Exposure

South

### Soil

Iron-rich clay over limestone

### Vine Training System

Guyot

### Vinification and Maturation

The grapes, harvested by hand, are delicately destalked, taking care not to break the skins of the berries. The alcoholic fermentation takes place in stainless steel for around 20-25 days, at a controlled temperature of no more than 26°C. At the end of the malolactic fermentation, the wine matures in barriques that have been previously used two or three times (80%) and stainless steel (20%) for 12 months. "Carmenerere Più" is then blended and, after a period of 4 months in stainless steel, it is bottled. It continues to mature for at least 6 months before being released onto the market.

### Tasting Notes

Vivid ruby core with a narrow purple rim. Elegant nose of small dark berries, cocoa and black pepper. A harmonious fresh palate: fruity and spicy, with well-integrated tannins and excellent length.

### The Story of the Label

This label was designed by Matteo Morelli, an artist based in Milano. The intention is to describe this wine, produced since 2005, at the beginning of Inama's Carmenerere project, as something young and lively, yet still classic and respectful of the style used for all the other labels. The idea was to design a cherub holding a cornucopia of fruit, from which a bunch of red grapes - our Carmenerere - emerges.

