

ORATORIO DI SAN LORENZO

Type: Carmenere Riserva D.O.C.

Area: Colli Berici

Variety: Carmenere 100%

Sourced from a selection of the best grapes grown exclusively in our Carmenere vineyard situated beside the Oratorio di San Lorenzo in Località San Germano dei Berici (Vicenza). The Colli Berici is now considered one of the best areas for this grape variety in the world.

CHARACTERISTICS OF THE VINEYARD:

SITE:	San Germano dei Berici (VI)
ALTITUDE:	50 - 100 metres a.s.l.
EXPOSURE:	South
SOIL:	Marl over limestone
TRAINING METHOD:	Single Guyot
DENSITY:	5000 plants/ha
YIELD:	25 hl/ha
HARVEST:	Manual
SURFACE	7 hectares

HAND PICKED

Produced only in favourable vintages.

Number of bottles: varying from 5,000 to 10,000.

ENOLOGY

Maceration and fermentation for 14 days in upright stainless fermentors with selected yeasts. Malo in tank, then raked into 50% new and 50% one year French oak barriques. Matured for 18 months in wood before a light filtration and bottling. The wine spends a further 12 months in bottle before release.

IMPRESSIONS

The grapes, dried slightly on the plant, bequeath a deep, almost opaque, carmine red colour and concentrated nose of black fruit, cocoa, pepper and soy. Authoritative in the mouth, it shows superb balance with ripe tannins and a round, generous finish of rare length.

RECOMMENDED COMBINATION

Polenta and sopressa vicentina D.O.P., grilled or smoked pork.

