

AZIENDA AGRICOLA

INAMA



CARMINIUM

Meticulous care in the vineyard has allowed us to give increasing quality to the plots adjacent to the one that produces our “Oratorio di San Lorenzo” reserve wine. The result is “Carminium”, a more immediate and pure approach to Carmenere, but which does not stint on complexity and finesse.

Denomination

Colli Berici D.O.C. Carmenere

Vintage

2018

Variety

100% Carmenere

Altitude

Between 50 and 150 mt above sea level

Exposure

South / South-East

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. Maceration is carried out prior to fermentation for 24-48 hours, followed by the alcoholic fermentation in stainless steel: this lasts 23-28 days, at a controlled temperature of no more than 28°C. At the end of the malolactic fermentation, the wine matures in new (35%) French oak barriques and others that have been previously used once (65%) for 12 months. After a period of 4 months in stainless steel, “Carminium” is bottled and continues to mature for at least 12 months before being released onto the market.

Tasting Notes

Vivid ruby core with a narrow purple rim. Intense on the nose, with herbs and spices, black fruit, tannins are soft and balanced. Charming.

The Story of the Label

When you arrive at the Oratorio di San Lorenzo vineyard, you feel a sense of peace that takes you back to the past. The beauty of this place is breathtaking. Right in the center of the 12-hectare vineyard, an old mulberry tree stands serene. During the autumn, the scenery in the vineyard is absolutely magnificent: the Carmenere leaves take on a red hue, while those of the mulberry tree are tinged with yellow. On the Carminium label the tree is red like the leaves of the vines, thus becoming a symbol for the vineyard itself.

