



CARMINIUM

Type: Carmenere D.O.C.

Area: Colli Berici

Variety: Carmenere 100%

At the Oratorio di San Lorenzo, our Carmenere vines eventually became 15 years old. Due to the meticulous attention in the vineyards, consistent improvements and other goals achieved along the way, we were able to upgrade these sites alongside those that produce our most important label: "ORATORIO di SAN LORENZO Carmenere Riserva DOC Colli Berici".

This allowed us to introduce a second wine: "CARMINIUM Carmenere DOC Colli Berici". It represents a more immediate appreciation of a pure Carmenere, without omitting complexity and elegance. The expression of this unique wine was created by the clays, formed by the landscape of this incredible place, which has almost been kept in its natural state.

CHARACTERISTICS OF THE VINEYARD

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| Site: | Lonigo and San Germano dei Berici (VI) |
| Altitude: | 50 – 250 m asl |
| Exposure: | South |
| Soil characteristics: | Iron-rich clay over limestone |
| Canopy system: | Guyot and Pergola |
| Density: | 5000 plants/ hectar |
| Age of the vineyards: | 15 years |
| Average yield: | 50 HI /hectar |
| Annual production | About 6.000 bottles |
| HAND PICKED | |

ENOLOGY

Destemming of the grapes. Maceration and fermentation for about 12 days in upright stainless fermenters with internal paddles. First racking, pressing and second racking in stainless steel vats where malo occurs. The wine is aged in 20% new and 80% used barriques for about 12 months. A final racking is followed by a gentle pad filtration before bottling.

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.

RECOMMENDED FOOD PAIRINGS

Grilled meat, roast pork, cold cuts and cheese board

