

INAMA



## ORATORIO DI SAN LORENZO

The area of the Oratorio di San Lorenzo is a small valley immersed in unspoiled countryside: a mystical location inhabited for centuries by monks. It is here that our Carmenere vineyard lies, of which our “Oratorio di San Lorenzo” represents the outstanding expression.



### Denomination

Colli Berici D.O.C. Carmenere Riserva

### Vintage

2018

### Variety

100% Carmenere

### Altitude

Between 50 and 150 meters above sea level

### Exposure

South / South-East

### Soil

Red clays and marine limestone

### Vine Training System

Guyot

### Plant Density

5,000 vines / hectare

### Average Age of the Vines

20 years

### Average Yield

35 hl / ha

### Area under Vine

Strict selection from approximately 4 hectares

### Bottles Produced

6,294 75cl bottles, 220 Magnums, 30 Jeroboams, 10 Mathusalems, 5 Salmanazars

I N A M A



## Climate and Harvest

The year was very challenging. Spring started well with good rain alternating with bright sunshine, so the vineyards maintained good water reserves. In July and August there was a very favorable climate, few peaks of heat and modest rainfall, up to this point, the conditions have been of great vintage.

The challenge began in September, as in just two days of slow and heavy rains they fell from the sky between 200/300 mm. This exceptional event led to a dilution and a slowing down of ripening in the grapes; furthermore, temperatures above the average made this process even more difficult. Our accurate viticulture was fundamental, making the skins of a certain consistency and elasticity, so as to be able to ensure that all the excess water was disposed of and wait for the peak of ripeness.

It was a very complex year and it took a lot of energy especially during the harvest as we went to pick the grapes in the same plots up to three times. It was very important to move in this way to be able to assemble the grapes with a criterion of optimal ripeness.

Our Carmenere was harvested by hand and placed in 15 kg crates between 3rd and 16<sup>th</sup> of October.

## Vinification and Maturation

Once they have arrived at the winery, the grapes are delicately destalked, taking care not to break the skins, and then undergo further selection by hand on a sorting table. They then undergo pre-fermentation maceration for 24-48 hours, followed by the alcoholic fermentation lasting 30-32 days in a concrete vat. In this phase, we alternate pumping over, manual punching down of the cap and a *délestage*, in order to encourage the extraction of the aromas at a controlled temperature of no more than 28°C. At the end of the malolactic fermentation, the wine is put into French oak *barriques* (45% new, 55% pre-used) for 6 months. *Assemblage* then takes place, and the wine goes back into the *barriques* for a further six months. A period of 4 months in concrete tanks precedes the bottling of “Oratorio di San Lorenzo”. The wine then remains maturing in bottle for at least 12 months before being released onto the market.

## Tasting Notes

“Excellent intensity here, with a classy nose of sandalwood and chili chocolate, together with racy redcurrants. Medium to full body with juicy and silky tannins that linger with the fruit through the long, delicious finish. Lots of polish”. *By James Suckling*

## The Story of the Label

The label represents the Oratorio di San Lorenzo, the church that looks out onto our vineyard of Carmenere. Projected into a dream-like dimension, the building takes on a broader significance: a dancer, balancing on a ball, turns her back on the church to face God, who offers her a heart. It is a juxtaposition between the sacred and the profane, of which wine is a metaphor. High up in the sky, the sun bathes the Oratorio, symbolizing the quest for perfect ripeness, key to our project with Carmenere.