

I N A M A



CARMENERE PIÙ

This is our introductory wine to Carmenerere: it is the result of very careful observation and monitoring in our vineyards, with the aim of harvesting the grapes at the exact moment when they express their maximum fruitiness and aromas.

Denomination

Rosso Veneto I.G.T.

Vintage

2023

Variety and Vine training system

Carmenerere and Merlot - Guyot training

Altitude and Exposure

Between 50 and 150 mt above sea level - South

Soil

Iron-rich clay over marine limestone

Vinification and Maturation

The grapes are picked by hand and are then delicately destemmed. The alcoholic fermentation takes place in temperature-controlled vats, lasting around 20-25 days. The wine matures 25% in *barriques* that have been used three or four times before and 75% in stainless steel for 12 months. These components are then blended together and, after 4 months in stainless steel, our "Carmenerere Più" is bottled.

Tasting Notes

A very bright red color, with blueish/purple highlights. A floral, enticing nose of small dark berries, cacao, and white pepper. A harmonious fresh palate: 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.

