



INAMA "CARMENÈRE PIÙ" VENETO ROSSO IGT



PRODUCER PROFILE

Winery Owner(s):

Stefano Inama

Winemaker:

Stefano & Matteo Inama

Winery Founded:

1967

Region:

Veneto

WINE STORY

Inama has launched a major exploration into the possibilities for Carmenère in Italy, and Carmenère Più is the main product of this effort. Carmenère is a pre-phylloxera staple of Bordeaux wines that was brought to the Colli Berici area of Veneto at least a century and a half ago. Yet when this wine was first made, Carmenere was not an approved grape variety for labeling purposes in this area and was considered a type of Cabernet. Nevertheless, this wine demonstrates that Carmenere can be a lovely addition to Veneto's more common red varieties, producing wines with beautiful concentration and freshness. A portion of old-vines Merlot is blended with the Carmenère to add a bit of softness and roundness.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Hamlet of San Germano dei Berici (province of Vicenza)
ELEVATION:	30 - 200 meters
SOILS:	Red clay on limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Organic (not certified)
AGE OF VINES:	17 years (planted in 2002)
YIELD:	4,500 kg per hectare
GRAPES:	85% Carmenere, 15% Merlot
TYPE OF YEAST:	Selected
FERMENTATION:	Gentle destemming without crushing, followed by 2 days of cold maceration
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in stainless-steel tanks
FILTRATION:	Cartridge filtration
AGING CONTAINER:	French oak barriques (used) 80% and stainless-steel tanks 20%
AGING TIME:	12 months in barriques and 6-8 months in stainless-steel tanks
BOTTLE AGING TIME:	Average of 8 months
PRODUCTION:	90,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13.5%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	24-25 g/l