



## 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

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

## TECHNICAL DATA

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