



## 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>POST-FERMENTATION PROCEDURES:</b>	Extended maceration for 10 days
<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

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