

## PROGETTO RECUPERO CARMENÈRE I.G.T. VENETO

From the ancient Carménère grapes, already planted in the Euganean Hills at the end of XIX Century, selected, ripened and grown in the estate.

**GRAPES:** Carmenére

**CULTIVATION METHOD:** Cordon and gujot

**AVERAGE PRODUCTION:** 7000 kg/ha

**WINE-MAKING:** Mashing of the grapes for about 10 days

**AGEING:** few months in barriques

**CELLARING:** Minimum 2 months at the winery before release.

**ALCOHOL CONTENT:** 13% Vol

**TOTAL ACIDITY:** 4,50 to 5 g/l

**SOIL:** clayey, medium texture with trachyte outcrop and slate

**EXPOSURE:** Various

**ALTITUDE:** from 20 to 120 m

**VINES PER HA:** 4.700



### CHARACTERISTICS

**COLOUR:** Bright, ruby red.

**AROMA:** Refined, lingering, fruity, pleasantly winy hints of mulberries, bilberries and spices.

**TASTE:** Particularly forceful, full-bodied and affable.

### SERVING SUGGESTIONS

This wine is a characteristic Veneto red that is perfect for any course. Served chilled, it makes a fine accompaniment to fish, but second courses with meat bring out its finest qualities.