

Carmenere *Più...*

Type: *Light Red Table Wine*

Area: *DOC Colli Berici*

Variety: *Carmenere* 60%
Merlot 30%
Raboso Veronese 10%

'Più' means 'more' in Italian and there's more than just Carmenere in this typical blend from the Colli Berici, a line of gently rolling volcanic hills in Italy's north-east. Planted here since time immemorial, Raboso is a forgotten hero that we re-introduced in 2001. The iron-rich clay soil over a limestone base is perfect for Bordeaux varieties and Carmenere, introduced in the 19th century, suffered from amnesia for decades. Cabernet Franc it most definitely is not – the soy sauce, cocoa and grainy tannins ought to have been unmistakable. Merlot is a civilising influence, the plummy accent and refined tannins marry well with a touch of French oak.

CHARACTERISTICS OF THE VINEYARD:

MUNICIPALITY: Lonigo and San Germano dei Berici (VI)
ALTITUDE: 50 - 250 m.a.s.l.
EXPOSITION: south
SOIL NATURE: iron-rich clay over limestone
GROWING SYSTEM: guyot (Raboso and Carmenere) and pergola
DENSITY: from 3,000 to 5,000 vines/ha
VINEYARD AGE: from 5 to 42 years
AVERAGE YIELD: 50 Hl / ha

HAND PICKED

Annual production: *40,000 bottles.*

ENOLOGY

All three varieties are 100% destemmed, After 12 days' maceration in upright stainless fermenters with internal paddles the must is racked and malo occurs in steel. The wine is aged in 2nd fill 225l French oak barriques for 12 months. A final racking is followed by a gentle pad filtration before bottling. The wine is unfined.

IMPRESSIONS

Vivid ruby core with a narrow purple rim. Pronounced nose with black cherry, damson, soy, cocoa and Parma violet. Elegant front-palate with fresh acidity, firm, integrated tannins and medium+ length. Drink 2008 – 2010.

RECOMENDED COMBINATION

At its best with local salami (sopressa and Val Liona DOP ham) but also pasta with meat sauce and loin or pork. Hugely drinkable.

