

CARMENÈRE

VIGNETI DELLE DOLOMITI IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 35 ha
Soil composition: sandy to pebbly soil; loosely packed
Training method: Guyot and spurred cordon
Elevation: 1,607-2,132 ft a.s.l.
Vines/ha: 5,100 vines/ha
Exposure: South-East
Vines age: 35-50 years
Harvest time: October
First vintage: 2007
Production: 4,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Carmenère
Fermentation

Container: cement tanks
Length: 15-18 days

Maceration

Technique: manual cap immersion
Length: 15-18 days

Aging

Container: new and used barriques
Length: 18-24 months
In bottle: 3 years



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 1 g/l
Acidity: 5.80 g/l
Dry extract: 30.2 g/l



FOOD PAIRINGS

Ideal with red meat dishes, poultry, roasts, braised or stewed meats, game, and mature cheeses.



TASTING NOTE

Pronounced ruby-red color with violet highlights. Remarkable aromatic intensity, with fragrances of green peppers and wild berries. The palate is full and warm, slightly herbaceous when young, becoming more rounded with age; it has exceptionally prolonged aromatic persistence. A wine of quite extraordinary character and longevity.

PRODUCER PROFILE

Estate owned by: Marchesi Guerrieri Gonzaga
Winemaker: Carlo Ferrini
Total land under vine: 35 ha
Winery production: 250,000 bts
Region: Trentino (Italy)

