



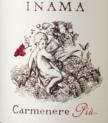




Carmenère Più 2020

	Product code	481332
\$	Licensee price	\$35.99
ii ii ii	Format	6x750ml
	Listing type	Consignment
Ľö	Status	Available
	Type of product	Still wine
	Country	Italy
_		
Ø	Regulated designation	Indicazione geographica tipica (IGT)
<ul><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li><li></li></ul>	Regulated designation Region	Indicazione geographica tipica (IGT) Veneto
~	с с	· ·
~	Region	Veneto
<b>9</b>	Region Appellation	Veneto Veneto
•   •   •   •	Region Appellation Varietal(s)	Veneto Veneto Carmenère 85 %





## ABOUT THIS WINERY

Inama is a family company who has been producing wine for over 50 years. Now, it is the third generation, and their goal is still well-defined: producing unique wines to represent the vision of the land, without getting caught up in the styles and trends of the moment. The vineyard is in the Veneto region, between the 2 provinces of Verona and Vicenza.

## TASTING NOTES

Vivid ruby core with a narrow purple rim. Elegant nose of small dark berries, cocoa and black pepper. A harmonious fresh palate: fruity and spicy, with well-integrated tannins and excellent length.

## **PRODUCTION NOTES**

Harvested by hand. Alcoholic fermentation in stainless steel for around 20-25 days, at a controlled temperature (no more than 26°C). At the end of the malolactic fermentation, the wine matures in barriques that have been previously used two or three times (80%) and stainless steel (20%) for 12 months. "Camenere Più" is then blended and, after a period of 4 months in stainless steel, it is bottled. It continues to mature for at least 6 months before being released.