



CARMENÈRE MARCA TREVIGIANA IGT

Alcohol level: 12,50% by Volume

Sugar content: 4 gr/l

Total acidity: 5,00 gr/l

PH: 3,34

Vinification:

8 days of maceration on vinasse

Wineyard: Carmenere

Production area: Annone Veneto (VE)

Yield per hectare: 90 q/ha

Planting pattern: 270 x 120

Training system: Sylvoz

Carmenère is certainly one of the greatest wines in the world, whether it is vinified pure or blended with a portion of Sauvignon or Merlot. Wild and characteristic with its grassy flavor when young, aggressive, noble, full-bodied.

With its deep red color, this wine has a great aging potential, even up to 4-6 years. Through this practice it loses, but not entirely, its juvenile herbaceous notes, becoming elegant and generous and earning the title of great wine.

This wine is suitable for cold-served meats, white and red roast meats, poultry, fowl and game.

To be served at a temperature of 18-20° C.