INAMA

# Carmenere Più

This is our introductory wine to Carmenere: it is the result of very careful observation and monitoring in our vineyards, with the aim of harvesting the grapes at the exact moment when they express their maximum fruitiness and aromas.

## Denomination
Rosso Veneto I.G.T.

## Vintage
2022

## Variety and Vine training system
Carmenere and Merlot - Guyot training

## Altitude and Exposure
Between 50 and 150 mt above sea level - South

## Soil
Iron-rich clay over limestone

## Vinification and Maturation
The grapes are picked by hand and are then delicately destemmed. The alcoholic fermentation takes place in temperature-controlled vats, lasting around 20-25 days. The wine matures 50% in *barriques* that have been used two or three times before and 50% in stainless steel for 12 months. These components are then blended together and, after 4 months in stainless steel, our "Carmenere Più" is bottled.

## Tasting Notes
A very bright red color, with blueish/purple highlights. A floral, enticing nose of small dark berries, cacao, and black pepper. A harmonious fresh palate: fruity and spicy, with well-integrated tannins and excellent length.

## The Story of the Label
This label was designed by Matteo Morelli, an artist based in Milano. The intention is to describe this wine, produced since 2005, at the beginning of Inama's Carmenere project, as something young and lively, yet still classic and respectful of the style used for all the other labels. The idea was to design a cherub holding a cornucopia of fruit, from which a bunch of red grapes - our Carmenere - emerges.