INAMA

CARMINIUM

Meticulous care in the vineyard has allowed us to give increasing quality to the plots adjacent to the one that produces our "Oratorio di San Lorenzo" reserve wine. The result is "Carminium", a more immediate and pure approach to Carmenere, but which does not stint on complexity and finesse.

Denomination
Colli Berici D.O.C. Carmenere

Vintage
2022

Variety and Vine training system
Carmenere - Guyot training

Altitude and Exposure
Between 50 and 150 mt above sea level – South / South-East

Soil
Iron-rich clay over marine limestone

Age of the Vines
Between 15 and 20 years old

Area under Vine
Harvest on 12 ha

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Vinification and Maturation

The grapes, harvested by hand, are delicately destalked. The alcoholic fermentation takes place in temperature-controlled stainless steel vats, and lasts 23-28 days. The wine matures for 12 months, 50% in French oak barriques (new or used once before) and 50% in concrete tanks.

Tasting Notes

A deep red color, with bluish/purple highlights. Intense on the nose and palate, with sensations of herbs, spices and dark fruit; velvety tannins.

The Story of the Label

When you arrive at the Oratorio di San Lorenzo vineyard, you feel a sense of peace that takes you back to the past. The beauty of this place is breathtaking. Right in the center of the 12-hectare vineyard, an old mulberry tree stands serene. During the autumn, the Carmenere leaves take on a red hue, while those of the mulberry tree are tinged with yellow. On the Carminium label, the tree is red like the leaves of the vines, thus becoming a symbol for the vineyard itself.