

ANIMAFRANCA

CARMENERE

DOC Piave Carmenere Red Wine

° 13,5 % Vol

15 °C

We think of it as a native wine. The Piave plain area offers the ideal terroir for it to express all its potential. We think of it as a reserve wine, but we do not believe that ageing in wood is the best option. When the wine is pure and original it reflects the vintage, the land and our winemaking tradition.



Carmenere, clone R9, known for its inflorescence with stamens in a spiral arrangement, which leads to very straggly clusters.



Ponte di Piave, via Calderba.



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. Pre-blooming and pre-veraison leaf thinning treatments are carried out. We perform minimal hedging.



The grapes are picked by mechanical harvester when slightly overripe, at the beginning of October and if the weather conditions are good.



Cold pre-fermentation maceration at 13 °C. Cold fermentation at 22 °C for 18 days. A selection of the pressings is employed. The wine remains in stainless steel until May/June.



A nice rich nose. The characteristic grassy note pleasantly wraps the aromas of red fruit and spices. In the mouth it is plush and full-bodied with a firm tannic finish.



The characteristics of this wine make it a good match with second course dishes, in particular with red meat. An ideal companion for barbecues with friends. It finishes with vibrant tannins, leaving the palate clean and refreshed.