



CASABACCICHETTO

CARMENERE

A grape variety that finds in the Piave plain area offers the ideal terroir for it to express all its potential. The Carmenere is known for its inflorescence with stamens in a spiral arrangement, which leads to very straggly clusters.

Piave D.O.C. Carmenere	Carmenere	13,5% Vol
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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.



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.



Very versatile with all the traditional combinations, roasts, grilled, aged cheeses, legumes. Interesting with ethnic dishes, spicy and tasty.



Suggested serving temperature
15 °C