

CARMÈNE NOIRE

Alto Mincio IGT

Altitude

Between 150 and 200 mt. above sea level.

Soil composition

Fluvial terroir with gravel bits and clayish layers.

Density

6250 Vines per hectare.

Wine Making

Alcoholic fermentation at controlled temperature lengthened contact with the skins maceration in wood tanks.

Ageing

16 months in barriques and at least 6 months in bottle.

Exposure

South - East.

Grapes

Carmènere.

Training System

Spurred cordon and Guyot.

Harvest

The grapes are picked by hands in October.

Size

750 ml

Serving temperature

16 - 18 °C

Alcohol

14%

Acidity

5,7 g/l

Residual Sugar

2 g/l

Food Pairing

Perfect with all red meats, game, hard and aged cheese.

Colour

Intense ruby red, with purplish and black nuances.

Scent

Complex and fruity, packed with small dark berries and balsamic spicy aromas, mineral, elderberry and undergrowth reminiscence; Black and white pepper, cocoa and coffee complete the bouquet.

Taste

Supple, full-bodied, meaty, rich with well integrate silky tannins, and a refreshing mint flavoured acidity well balanced with and opulent structure. The finish is long and intense with fruity and spicy understones and glorious white pepper flavours.



Case Bottles	Pallet cases	Pallet Layers	Case Weight	Pallet Measures	Pallet Weight	EAN Code
6	100	5	9 kg	25,5x17x31	900 kg	805243222392



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