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# CARMENÈRE

DOC PIAVE

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## Tasting notes

A Bordeaux variety that has found an ideal environment in the Piave valley. It's unmistakable grassy notes diminish gradually over time. Colour: intense ruby red with violet highlights. Bouquet: overtones of blackberry and raspberry with a hint of rocket and pepper. Flavour: confident, fresh and harmonious. This wine is a delightful partner to red meats, cold cuts and seasoned cheeses.

## Aging

After open-top fermentation with 10 days of maceration, aging in stainless steel vats for 8 months.

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 Grape variety

Carmenère

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 Vine

Training system Guyot

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 Appellation

DOC Piave

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 Production area

Campo di Pietra

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 Alcohol

13 %

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 Serving temperature

16-18 °C

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 Bottle size

Classic 0,75 L

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Italian  
Wine  
Atelier

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