

CARMENERE MARIA

VIGNETTI DELLE DOLOMITI, IGT



Grape variety: Carménère

Vintage: 2022

Wine growing region: Nogaredo in the Lagarina Valley (part of the Adige Valley), Trentino.
220 meter above sea level.

Vinification: The grapes are picked by hand so that only the best are chosen. Fermentation at controlled temperature, 36 months of maturation in French and American oak barrels.

Time of harvest: mid of October

Tasting note: Deep ruby red.

Black fruit, dark chocolate aromas, perfectly balanced, structured tannins. A rare delight for wine connoisseurs.

Wine type: still

Aging type: Tonneau French/American oak

Tannins: medium

Sweetness: dry

Format: 0,75l, 1,5l, 3l, 6 l

Packaging: wooden cases

Serving temperature: 18 °C

Alcohol: 14 %

Ca. 500 bottles

Tenuta Volpini de Maestri
Via Conti Lodron 14, 38060 Nogaredo (TN), Italia
+39-0464-414725 | +43-676-7235603 www.palazzolodron.it

