



CARMENERE

The name DS stands for the initials of the surname De Stefani, the family that has been producing Premium wines in Veneto, Italy, for five generations. "Tra Mari e Monti" represents the true meaning of these wines, carefully crafted in Veneto between the Adriatic Sea and the Dolomite Mountains, where the perfect microclimate for the growth of grapes appears to be.

DS Carmenere presents notes of cherry and blackberry, with hints of mint, chocolate and tobacco, sublimated by spicy notes. It is a soft wine, with silky tannins and a long finish. Ideal with rich and tasty dishes such as beef stew, venison, wild boar and duck. It is excellent with aged cheeses such as pecorino, aged gouda, blue cheeses and tasty salami. We suggest to serve at 16-18°C.

TECHNICAL SHEET



NAME OF THE WINE: Carmenere Veneto IGT.

GRAPES: 100% Carmenere.

PRODUCTION AREA: Piave Valley in Veneto, Italy.

SOIL: alluvial very rich in clay.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000-8.400 vines per hectare trained with guyot system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: end of September, picking up very ripe grapes, with a deep colour, a complete aromatic structure and smooth tannins.

VINIFICATION: destemming and crushing of the grapes, maceration for 10-15 days in special vessels at the temperature of 25-28°C, with frequent pumping over. After this period the wine is taken out and ends its fermentation exclusively with wild yeasts at controlled temperature in stainless steel vats. After malo-lactic fermentation the wine matures for some months on its noble lees in barrique at a controlled temperature.

ALCOHOL CONTENT: 13-13,5% by vol. (it depends on the vintage).

TASTING CHARACTERISTICS: intense ruby colour, notes of cherry and blackberry, with hints of mint, chocolate and tobacco, sublimated by spicy notes. It is a soft wine, with silky tannins and a long finish.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: it is ideal with rich and tasty dishes such as beef stew, venison, wild boar and duck. It is excellent with aged cheeses such as pecorino, aged gouda, blue cheeses and tasty salami.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 20 years, reaching the top after 10 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 80x300.

BOTTLE AND CASE WEIGHT kg (full): 1,25 kg/bt, 7,80 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 6 layers of 19 cases, 114 cases per pallet, 684 bottles.

CASE SIZE mm (length x width x height): 246x175x305.