



CARMENOS

Passito Rosso Veneto Indicazione Geografica Tipica

“Carmenos” is made from a blend of semi-dried Carmenère and Oseleta grapes (an ancient and rare indigenous Veronese variety). The label, with its stylized vine shoot and doves, was inspired by a fresco in what used to be the tasting room in our 16th century villa. Carmenos is an elegant and harmonious wine, with rich black cherry, bilberry and chocolate notes. It has a long, faintly spicy finish. Drink it with desserts (dry pastries in particular); it is also delicious with dark chocolate.

Grape varieties

About 50% Carmenère and 50% Oseleta from the estate’s own vineyards.

Viticultural details

Guyot training systems with plant density: 5,400 vines/hectare (2185/acre). Yield of around 15 hl/ha (133 gallons/acre). Soil of lavic basalt with volcanic origin. At 80 m. (260 ft.) above sea level, with south-easterly exposure. Age of the vines 25 years.

Techniques used for drying, vinification and maturation

It is only produced in the very best vintages. The finest Carmenère and Oseleta grapes are selected from the estate’s vineyards, and are then left to dry for three months. After destemming and gentle pressing, cold maceration takes place for two days, followed by temperature-controlled fermentation and maceration for the next 40 days. Maturation takes place in stainless steel, with the wine remaining on its lees for six months. It is then given at least a further six months’ bottle ageing before release.

Tasting notes

Colour: an intense, deep red.

Nose: elegant and harmonious, with rich black cherry, bilberry, plum and chocolate notes.

Flavour: the fruity sensations on the nose carry through onto the intriguingly sweet palate. The finish is long and faintly spicy.

Alcohol: around 14% vol.

Serving suggestions

This sweet wine goes well with desserts, dry pastries; it is also delicious with dark chocolate. It is particularly recommended with chocolate cake and spiced “Mora della Val d’Alpone” cherries. Serve at 16°C (61°F) in wine glasses of good quality crystal.

Bottle size available 500 ml.

Allergens: Contains Sulphites



500 ml



50% Carmenère
50% Oseleta



Serve at
16°C
(61°F)