



Carménère *barrique*

Winemaking

Hand-harvested grapes with careful selection. Traditional fermentation followed by aging in 500-liter French oak tonneaux for 12 months, including malolactic fermentation. Bottle aging for at least 6 months.

Tasting Notes

Deep ruby red. Intense aromas of aromatic herbs, ripe red fruit, spices and vanilla. On the palate, rich and harmonious, with velvety tannins and good persistence.

Food Pairing

Ideal with roasts, game and aged cheeses.

Type	Red Wine
Region	Veneto
Municipality	Arcugnano
Vintage	2020
Variety	100% Carménère
Appellation (DOC)	DOC Colli Berici
Soil type	Loam – clay
Yield per hectare	50 quintals/ha
Harvest	Hand-harvested in 15 kg crates
Aging	Aged in French oak tonneaux
Alcohol content	13.5% vol.
Serving temperature	18–20 °C

Fondo Rubro

Fondo Rubro - a brand by Agriale società agricola semplice
Via Acque Sorgive 22 | Altavilla Vicentina | Vicenza
www.fondorubro.it | +39 351 5315666 | info@fondorubro.it