



DEL RÈBENE
VINI E OLI
COLLI BERICI



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In the heart of the Berici Hills, born from the recovery of an ancient 15th century village, the Azienda Agricola Del Rèbene extends for 23 hectares, in an uncontaminated environment overlooking the Gazzo Valley, included in the list of Italian landscape beauties.

The 5 hectares of vineyards and the 3 hectares of olive groves, are south facing at 300 meters above sea level, in soils of marine calcareous origin and enjoy a microclimate characterized by temperature variations thanks by the altitude, a dry and windy place, like the typical south Mediterranean bush.

The processing in the vineyard is organic and uses biodynamic techniques, allowing the grapes to reach full ripeness to make high quality wines.

CARMENÈRE COLLI BERICI DOC 2018



DESCRIPTION

The **Carmenère** vine finds in the marine calcareous soil of the Berici Hills the best place to express its characteristics.

VINIFICATION

The Carmenère grapes fermented with spontaneous yeasts, on the skins, for 15 days.

REFINING

The wine obtained was aged for 10 months in vitrified concrete tanks and then bottled in our cellar.

- **Grapes:** Carmenère 100%
- **Harvest:** manual harvest in mid- October
- **Wineyards:** the vineyards are owned, in the Municipality of Zovencedo, 300 meters above sea level, facing south
- **Training System:** Guyot, 4000/4500 plants/hectar
- **Average Yields:** 4,5 tons/hectare
- **Soil:** red clay and marine limestone
- **Alcohol:** 12,5 %

ORGANOLEPTIC NOTES

Clear and fragrant, it is fruity, with aromas of cherry, balsamic notes and hints of incense and spices, soft and velvety tannins.

The palate is juicy, fine in tannin, tasty enough to lengthen in the aftertaste with a peppery and tasty naturalness.

FOOD PAIRING

Red meats such as beef and lamb, bush meat, cured meat and cheese.



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