



LIDIO CARRARO
DÁDIVAS

PURIST PHILOSOPHY

minimal intervention to maximize natural wine expression

An outstanding personality wine to celebrate the life's Gifts!

The Dádivas line has internationally consolidated grapes that have an excellent response on Brazilian soil. World - class wines with the Lidio Carraro expression.



LIDIO CARRARO DÁDIVAS MERLOT/CABERNET SAUVIGNON



Variety: 60% Merlot and 40% Cabernet Sauvignon

Total acidity: 6,33 g/L

Residual Sugar: 2,0 g/L

Vintage: 2016

Alcohol: 13,0% Vol



Vineyard Region: Encruzilhada do Sul | Serra do Sudeste | RS | Brazil
Soil and microclimate: Granite-sandy, low organic matter and excellent drainage.

Vineyard: The vines are managed through the espalier system, with a production of 2,5 kg/plant. For the correct vegetative balance of the plant, green prunings have been applied to establish a good activity of the photosynthetic leaf wall, in addition to significantly reducing grape production per plant. Elaborated from an assemblage between the Merlot and Cabernet Sauvignon varieties, the wines were fermented separately and blended according to their organoleptic characteristics.

Harvest: Manual harvesting with selection of bunches in the



Winemaking: One is decided the ideal point of maturation, the grapes are harvested manually and transported in small boxes in the shortest time for their transformation into the winery. The fermentation took place in stainless steel tanks, following the traditional winemaking system, with pre-fermentative pre-maceration in the cold from 36 to 48 hours and a maceration period that reached from 15 to 20 days. For the extraction of the compounds present in the barks, an automatic reassembly system has been used to improve the dissolution of the compounds and to avoid the peeling of the barks. After the malolactic fermentation and decantation, the ready wines were blended with the definition of the percentage of each variety. The wine remains for another 10 months in the tank until bottling. The wine was not filtered in order to keep the natural characteristics intact.



Bottling: 6.820 numbered bottles 750mL
6.550 numbered bottles 375mL

Winemaker: Giovanni Carraro



Color: A brilliant ruby red.

Aroma: It reveals intensity, emphasizing aromas of fresh ripe fruits like strawberry, blackcurrant and blackberry, evolving to notes black plum, spices and a touch of chocolate.

Tasting: Good body, it is soft and fruity, reflects balance and complexity, with ripe tannins and pleasant freshness and persistent aftertaste.



HIGHLIGHTS:

- 92 Score (17+) Jancis Robinson
- Official Wine of the 30 years Stock Car
- Golden Medal Grande Prova Vinhos do Brasil 2017



Pairing



PASTAS



POULTRY
MEAT



RED MEAT



GRILLED MEAT



LIDIO CARRARO
BOUTIQUE WINERY