

INAMA

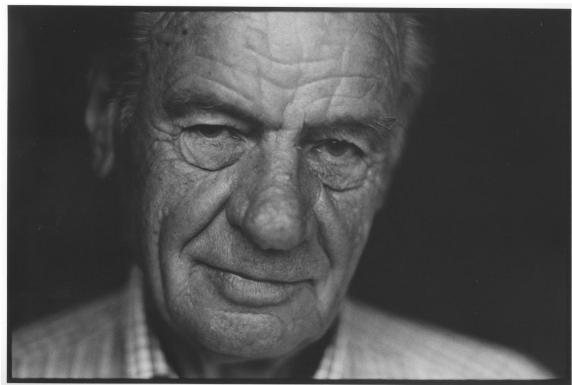


The expression of a unique philosophy in the Veneto

THE INAMA FAMILY



3 GENERATIONS



“The Founder”
Giuseppe Inama



“The Creative”
Stefano Inama



“The Perfectionists”
Matteo, Alessio, Luca Inama

Matteo, Alessio and Luca Inama, basing themselves on the work carried out by their father Stefano and by their grandfather Giuseppe, have introduced **constant improvements in both the vineyards and the winery.**

*«In the last ten years we have adopted a system of **precision viticulture**: each vineyard has been divided up into micro-plots and we have analyzed the composition of their subsoils and the behavior of the vines. In this way we have identified different types of husbandry for obtaining extremely expressive grapes from every tiny area within each vineyard».*

3RD GENERATION REVOLUTION

In the last ten years we have adopted a system of **precision viticulture** and **cellar improvements** :

- **totally sustainable agriculture**
- Ancient methods for working the soil and the use of very light, new tractors have permitted the Inamas to have **uncompacted soils**
- **particular pruning system** has been chosen that allows the Inamas to keep the older vines - which were planted in the 1960s - healthy
- **Low yields and an organic / biodynamic approach**, combined with intensifying the vineyards' natural biodiversity, have led to the grapes developing skins that are thicker and richer in aromatic components.
- Each vineyard has been divided up into **micro-parcels** and we have analyzed the composition of their subsoils and the behavior of the vines
- In the cellar, each lot of grapes is treated in a different manner, in order to give **full value** to the characteristics of that specific parcel.

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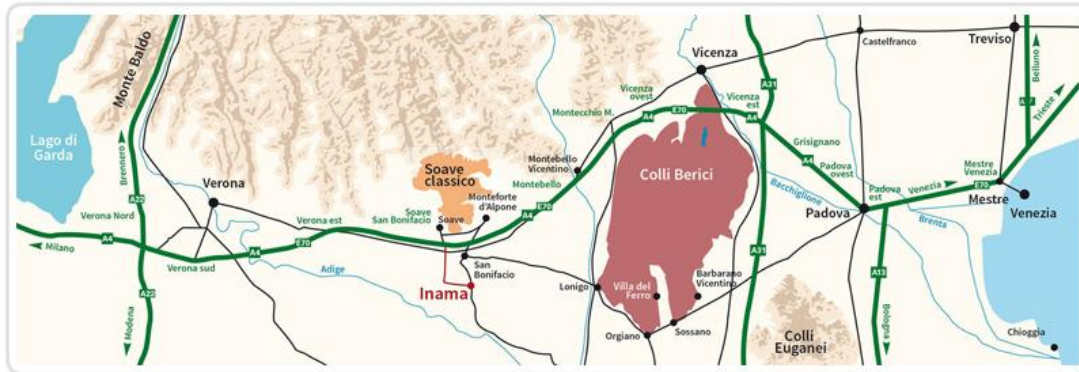
EUROPE



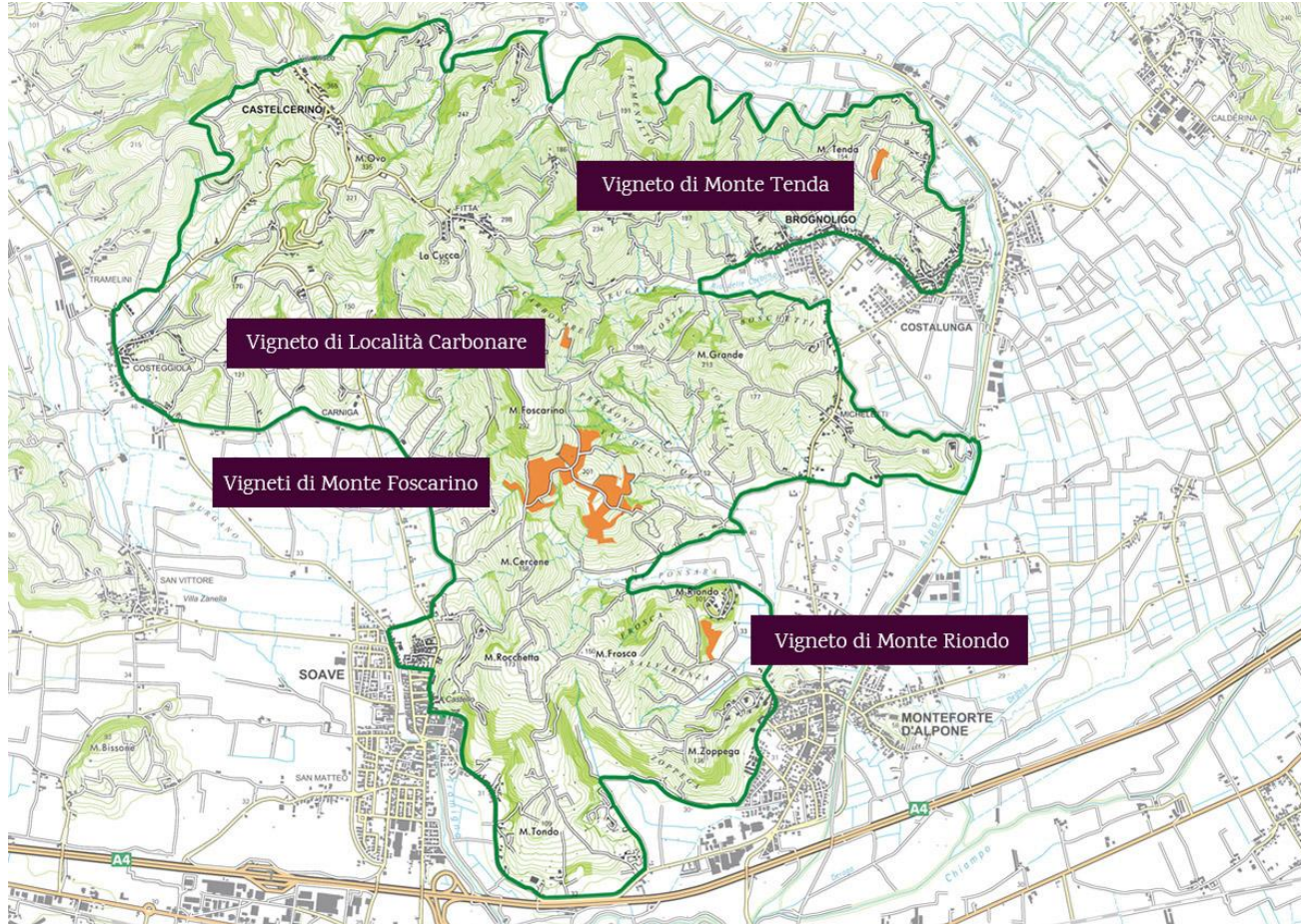
ITALY



VENETO



SOAVE CLASSICO



VOLCANIC SOIL





VIN SOAVE

Soave Classico DOC

VARIETY: 100% Garganega

- Our entry-level wine, the one we call “a little everyday luxury”
- Classic, harmonic and intense wine.
- Ideal high-end wine by the glass: excellent quality/price ratio.
- Short maceration (max 8 hours)
- Three to nine months in stainless steel on the fine lees

On the nose there is the nectar of field flowers such as camomile, elderflower, iris.
Mineral on the palate with an almond finish.

Perfect with pasta or risotto, white meats or fish soups. Great with cheese.

CARBONARE



- **East Facing** (morning light)
- **Single vineyard**
- Side hill, **well repaired**
- **Fresh breeze** from north
- **Basaltic lava** soils
- Age of the vines: **50 years old**
- **HAND PICKED**



CARBONARE

Soave Classico DOC

VARIETÀ: 100% Garganega

- Fresh citrus notes, great acidity and mineral sapidity
- Short maceration (max 3 hours) with full berries
- Only free-run juice (mosto fiore)
- No malolactic
- One year in steel on the fine lees

Vertical wine with bouquet of white flowers, mid palate tension and saltiness.

Amazing with raw fish and oysters, veggio dishes and Asian cuisine.

FOSCARINO



- South/ **South-east**/ South-west
- Many different vineyards
- Main hill, **facing sun**
- Often very **windy**
- **Basaltic lava** soils
- Age of the vines: **30-50 years old**
- **HAND PICKED**



FOSCARINO

Soave Classico DOC

VARIETY: 100% Garganega

- Rich and nutty sensation, with mineral sapidity
- Short maceration (max 12 hours) with full berries
- Only free-run juice (mosto fiore)
- Malolactic depending on the vineyard / vintage
- 6 months in used barriques (2nd, 3rd, 4th passage) and big casks
- 6 more months in stainless steel

Round wine with flower notes, rich and creamy texture and almond finish.

Perfect with pasta or risotto, white meats or fish soups. Great with cheese.



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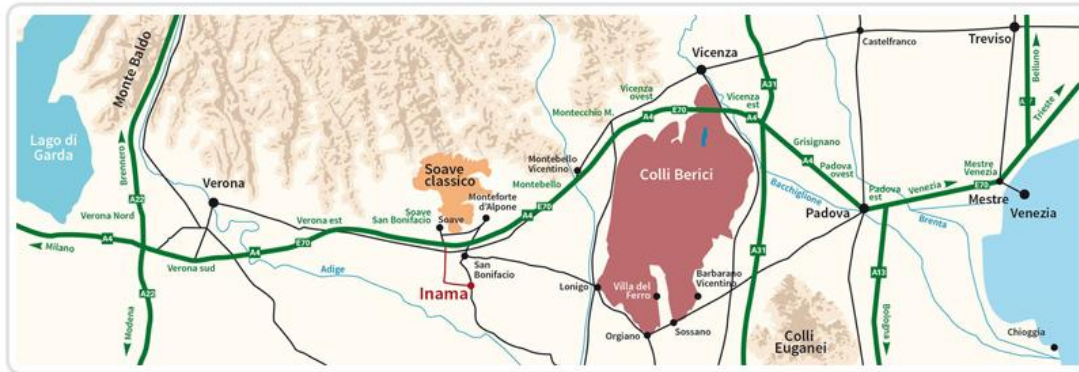
EUROPE



ITALY



VENETO



WHY COLLI BERICI



Despite its proximity, this area couldn't be more different than Soave Classico: in fact, Colli Berici has half its annual rainfall and higher average temperatures.

Since our first trials, we understood the **unexploited potential** this area for red wines. In particular, the Carmenere variety, that has been present here for more than a century and produces definitive examples of this type.

During the last 20 years, we have managed to create an estate of about 30 hectares of **Carmenere, Merlot and Cabernet Sauvignon** vines, all trained using the Guyot system.

LIMESTONE SOIL



The Colli Berici area has been generated by an ancient *bradyseism*: a geological phenomenon where the Earth's surface has gently lifted due to the magmatic pressure underneath.

As a result, a long regular ridge of sedimentary origin (limestone / marl) covered with red clay (clayey silt and rich in iron oxide) was created.

ITALIAN CARMENERE



- Historically it was grown in the **Bordeaux area** and was used for a long time in the typical blends of the area, together with Merlot, Cabernet Sauvignon and Cabernet Franc.
- Carmenera was lost as a result of phylloxera, and for a long time it was considered an **extinct variety**.
- Only in 1994, the **DNA test** stated otherwise.
- To the surprise of scholars and growers, this grape was found widely spread in Chile - where it had been confused with Merlot - and in the **north-eastern regions of Italy, where it was mistaken for Cabernet Franc**.
- At that time **4,000 hectares of Carmenera** were estimated between Friuli, Veneto and Trentino.
- The shape of the leaves and the similar clusters between the two varieties, as well as some **herbaceous and spicy notes** in common, led Carmenera to hide in the folds of history.



CARMENERE PIÙ

Rosso veneto IGT

VARIETY: 85% Carmenerere, 15% Merlot

- Our introduction to local Carmenerere
- The grapes, harvested by hand, are delicately destalked, taking care not to break the skins of the berries.
- Maceration is assisted by a falling down system, in stainless steel fermenters with temperature control for 20 days.
- At the end of the malolactic fermentation, the wine matures in barriques that have been previously used two or three times (80%) and stainless steel (20%) for 12 months.

Elegant nose of small dark berries, cocoa and black pepper. A harmonious fresh palate: fruity and spicy, with well-integrated tannins and excellent length.

Beautiful with charcuterie, grilled pork and polenta, mushrooms and cheese.

BRADISISMO



- **South/** South-east exposition
- **Single vineyard**
- **Limestone** and **red clay** soil
- Age of the vines: **25 years**
- **HAND PICKED** in small crates



BRADISISMO

Colli Berici Cabernet DOC

VARIETY: 70% Cabernet Sauvignon, 30% Carmenere

- Manual selection of the grapes before and after destemming.
- Maceration is assisted by a falling down system, in stainless steel fermenters with temperature control for 28 days.
- At the end of the malolactic fermentation, the wine is placed in new (40%) and second passage (60%) French oak barriques for a total duration of 12 months.
- After an initial period of aging in separate batches, these are assembled and complete their evolution in wood.

This “**Super Veneto**” wine is strongly characterized by the presence of Carmenere, which makes it unique and inimitable.

Intense nose of small dark berries, spices, pepper, dried cherries and vanilla. Soft, round, long and deep on the palate.



GRAZIE!

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