

VINOGRAPHY: a wine blog

Wine and food adventures in San Francisco and around the world

AZIENDA AGRICOLA
INAMA

Alder Yarrow – May 31, 2020



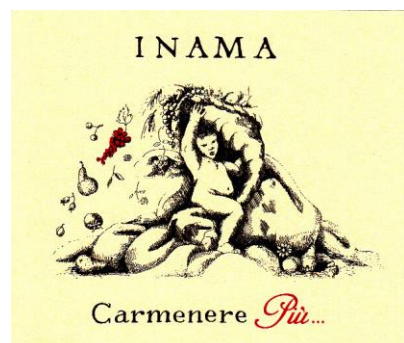
Sometimes you don't want a complicated wine, you just want something tasty for under \$15 that will go well with food. If that's the zone you're in, you'd be hard pressed to find a better wine for your money than the Inama Soave Classico, which at \$13 is a steal for anyone looking for crisp, citrusy goodness.



2019 INAMA "Vin Soave" Soave Classico DOC

Pale gold in color, this wine smells of wet chalkboard and grapefruit pith. In the mouth, pear and citrus pith flavors have a nice wet chalkboard minerality to them, and a nice brightness thanks to excellent acidity. Not horribly complex, but a perfectly pleasant crisp white mouthful. 12% alcohol. Closed with a screwcap. Score: around 8.5.

If people have heard of the grape Carmenere, they likely associate it with the country of Chile, which has made Carmenere something of a signature grape after decades of mistaking it for Merlot. Originally from Bordeaux, where it was used as a blending grape until it fell out of fashion, Carmenere has found odd pockets of the world to gain a foothold. I must admit, I had no idea there was anyone making one in the Veneto region of Italy, but Inama, the famed Soave producer, has apparently pioneered the use of the grape there, and is blending it with a touch of Merlot as an alternative to the red wines of Valpolicella. This rendition is particularly encouraging.



2016 INAMA Carmenere Piu Veneto Rosso IGT

Medium garnet in color, this wine smells of thyme, freshly turned hay and a touch of manure. In the mouth, black cherry flavors mix with chopped green herbs and a touch of dried flowers. For all the dark flavors, the wine is relatively light on its feet, with excellent acidity and a faint stony backdrop to it that is quite pleasant. Faint, powdery tannins dust the mouth like chalk dust. Contains 15% Merlot. 13.5% alcohol. Score: around 8.5.