



INAMA "BRADISISMO" COLLI BERICI CABERNET DOC



WINE STORY

Bradisismo was the first red wine produced by Soave-based Inama, in 1997. It combines Cabernet Sauvignon with a former Bordeaux grape variety, Carmenere, that has been grown in the Colli Berici area for around 150 years. The wine's name is Italian for bradyseism, a geological term for the uplifting of the Earth's crust by deep lakes of magma the process that formed the Colli Berici.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Lonigo in the Colli Berici area (province of Vicenza)
ELEVATION:	30-80 meters
SOILS:	Red clay on limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Organic (not certified)
AGE OF VINES:	15-20 years
YIELD:	4,000 kg per hectare
GRAPES:	66% Cabernet Sauvignon, 25% Carmenere, 9% Cabernet Franc
TYPE OF YEAST:	Selected
FERMENTATION:	Gentle destemming without crushing, followed by 2 days of cold maceration
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in stainless-steel tanks
FILTRATION:	Cartridge filtration
AGING CONTAINER:	French oak barriques and stainless-steel tanks
AGING TIME:	12 months in barriques, plus 4 months in stainless steel
BOTTLE AGING TIME:	12 months
PRODUCTION:	20,000 bottles per year
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):

Stefano Inama

Winemaker:

Stefano & Matteo Inama

Winery Founded:

1967

Region:

Veneto

TECHNICAL DATA

ALCOHOL:	13.5-14.5%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	25-28 g/l