



## INAMA "BRADISISMO" COLLI BERICI DOC

### WINE STORY

Bradismo 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. This is now in effect Inama's reserve wine, elegant with a touch of spiciness. The wine's name is Italian for bradyseism, a geological term for uplifting of the Earth's crust by deep lakes of magma the process that formed the Colli Berici.



### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Commune of Lonigo in the Colli Berici area (province of Vicenza)
<b>ELEVATION:</b>	30-80 meters
<b>SOILS:</b>	Red clay on limestone
<b>TRAINING SYSTEM:</b>	Guyot
<b>FARMING PRACTICES:</b>	Organic (not certified)
<b>AGE OF VINES:</b>	15-20 years
<b>YIELD:</b>	4,000 kg per hectare
<b>GRAPES:</b>	70% Cabernet Sauvignon, 30% Carmenere
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	Extended maceration for 13 days
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, in stainless-steel tanks
<b>FILTRATION:</b>	Cartridge filtration
<b>AGING CONTAINER:</b>	French oak barriques and stainless-steel tanks
<b>AGING TIME:</b>	14 months in barriques, plus 6-8 months in stainless steel
<b>BOTTLE AGING TIME:</b>	12 months
<b>PRODUCTION:</b>	20,000 bottles per year
<b>VEGAN:</b>	Yes

### PRODUCER PROFILE

Winery Owner(s):

Stefano Inama

Winemaker:

Stefano & Matteo Inama

Winery Founded:

1967

Region:

Veneto

### TECHNICAL DATA

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