



INAMA "CARBONARE" SOAVE DOC CLASSICO

WINE STORY

"Carbonare" is a wonderful vineyard of old pergolas that greets the morning sun, overlooking a steep sided valley. Located halfway up the hillside with exposure to the East, the vineyard has a noticeably different microclimate compared to Foscariño. The fresh air comes down from the Val d'Alpone and its Piccole Dolomiti. The natural balance of the plants and the adjacent streams indicates that water flows underneath, a precious resource for producing a great white wine. The basalt, which characterizes the ground in most of the Soave Classico area, has great chromatic complexity here, fading from black to green, red and orange. The strong character of the vineyard is evident in the grapes: joyful aromas of citrus, effervescent acidity, mineral freshness.

VINEYARDS & VINIFICATION



PRODUCER PROFILE

Winery Owner(s):

Stefano Inama

Winemaker:

Stefano & Matteo Inama

Winery Founded:

1967

Region:

Veneto

VINEYARD LOCATION:	Soave
ELEVATION:	200 meters
SOILS:	Volcanic
TRAINING SYSTEM:	Pergola
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	Average 49 years old
YIELD:	7,500 kg per hectare
GRAPES:	100% Garganega
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	1 year
BOTTLE AGING TIME:	6 months
PRODUCTION:	13,000 bottles
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	4.9 g/l
RESIDUAL SUGAR:	1.7 g/l	EXTRACT:	19.2