



INAMA "FOSCARINO" SOAVE DOC CLASSICO



PRODUCER PROFILE

Winery Owner(s):

Stefano Inama

Winemaker:

Stefano & Matteo Inama

Winery Founded:

1967

Region:

Veneto

WINE STORY

Foscarino Soave Classico is a wine that demonstrates the real potential of the Garganega grape. Inama uses a selection of some of its oldest vines, from vineyards (vigneti) on volcanic Mount Foscarino in the Soave Classico area. The vineyards face east, catching the morning sun but avoiding the afternoon heat, which helps to maintain the beautiful floral notes and the minerality but with a deeper and more complex texture. The 2022 vintage is the 30th Anniversary, commemorated on the label.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	On Mount Foscarino in the Classico subzone of Soave DOC
ELEVATION:	150-250 meters
SOILS:	Volcanic
TRAINING SYSTEM:	Pergola
FARMING PRACTICES:	Organic (not certified)
AGE OF VINES:	Up to 53 years (planted mainly in late 1960s)
YIELD:	5,500 kg per hectare
GRAPES:	100% Garganega
TYPE OF YEAST:	Selected
FERMENTATION:	Gentle destemming without crushing, followed by 3-12 hours of skin contact and 12 hours of settling
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in barriques
FILTRATION:	Cartridge filtration
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	6 months settling after transfer from barriques
BOTTLE AGING TIME:	Average of 6 months
PRODUCTION:	40,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	12.5-13%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	18-19 g/l