



INAMA "VIN SOAVE" SOAVE DOC CLASSICO



PRODUCER PROFILE

Winery Owner(s):

Stefano Inama

Winemaker:

Stefano & Matteo Inama

Winery Founded:

1967

Region:

Veneto

WINE STORY

Vin Soave is the main production for the estate, an entry-level wine that nevertheless comes from vineyards farmed the same way as for Inama's reserve wines – a little luxury for everyday. The wine is made from 100% Garganega in stainless-steel tanks to stress the importance of freshness and Garganega's floral notes. Along with the enhanced minerality from the vineyards' volcanic soil, the result is a wine with great versatility in combination with food.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Classico subzone of Soave DOC
ELEVATION:	100-200 meters
SOILS:	Volcanic
TRAINING SYSTEM:	Pergola
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	Up to 53 years old
YIELD:	7,000 kg per hectare
GRAPES:	100% Garganega
TYPE OF YEAST:	Selected
FERMENTATION:	Gentle destemming/crushing, followed by 3-6 hours of skin contact and 12 hours of settling
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in stainless-steel tanks
FILTRATION:	Initial pad filtration, then tight filtration with cartridges
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	4-13 months, bottled in batches throughout the year
BOTTLE AGING TIME:	At least 2 months
PRODUCTION:	250,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	12%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	17-18 g/l