

INAMA "VINTAGE COLLECTION" SOAVE CLASSICO DOC 2016



PRODUCER PROFILE

Winery Owner(s):

Stefano Inama

Winemaker:

Stefano & Matteo Inama

Winery Founded:

1967

Region:

Veneto

WINE STORY

The 2016 vintage will be remembered as one of the most extraordinary in Inama's history. The weather conditions were ideal. The result was a harvest of exceptional quality, with fruit that acquired perfect equilibrium. Driven by curiosity and a desire to give maximum expression to this excellent vintage, and the awareness of Garganega's remarkable propensity for aging, Inama selected some special parcels from the Foscarino hill, with the idea of dedicating even greater attention to these grapes and allowing this wine to undergo an extended maturation, so that it acquired greater intensity while maintaining freshness and balance. Like an ancient two-headed coin, this wine has traveled through time, thus acquiring yet more worth: the value that comes from patience and expectation.

VINEYARDS & VINIFICATION

ELEVATION: 50ILS: Basalt - volcanic TRAINING SYSTEM: Veronese Pergola FARMING PRACTICES: AGE OF VINES: 20 - 70 years old YIELD: GRAPES: Garganega TYPE OF YEAST: FERMENTATION: SECOND FERMENTATION: MALOLACTIC FERMENTATION: MALOLACTIC FERMENTATION: AGING CONTAINER: Stainless-steel tanks AGING TIME: 5 years on the fine lees BOTTLE AGING TIME: 2 years PRODUCTION: 6,630 bottles and 298 barriques	VINEYARD LOCATION:	Soave Classico
TRAINING SYSTEM: FARMING PRACTICES: AGE OF VINES: 20 - 70 years old YIELD: GRAPES: Garganega TYPE OF YEAST: FERMENTATION: SECOND FERMENTATION: MALOLACTIC FERMENTATION: MALOLACTIC FERMENTATION: AGING CONTAINER: Stainless-steel tanks AGING TIME: 5 years on the fine lees BOTTLE AGING TIME: 2 years	ELEVATION:	150 - 250 m.a.s.l.
FARMING PRACTICES: AGE OF VINES: 20 - 70 years old YIELD: GRAPES: Garganega TYPE OF YEAST: FERMENTATION: SECOND FERMENTATION: MALOLACTIC FERMENTATION: NO FILTRATION: AGING CONTAINER: Stainless-steel tanks AGING TIME: 5 years on the fine lees BOTTLE AGING TIME: 2 years	SOILS:	Basalt - volcanic
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AGING CONTAINER: Stainless-steel tanks AGING TIME: 5 years on the fine lees BOTTLE AGING TIME: 2 years	MALOLACTIC FERMENTATION:	No
AGING TIME: 5 years on the fine lees BOTTLE AGING TIME: 2 years	FILTRATION:	
BOTTLE AGING TIME: 2 years	AGING CONTAINER:	Stainless-steel tanks
· ·	AGING TIME:	5 years on the fine lees
PRODUCTION: 6,630 bottles and 298 barriques	BOTTLE AGING TIME:	2 years
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VEGAN:	VEGAN:	

TECHNICAL DATA

ALCOHOL:	12.66%	TOTAL ACIDITY:	4.89 g/l
RESIDUAL SUGAR:	0,6 g/l	EXTRACT:	

