



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 Foscari 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

VINEYARD LOCATION:	Soave Classico
ELEVATION:	150 - 250 m.a.s.l.
SOILS:	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:	No
FILTRATION:	
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
VEGAN:	

TECHNICAL DATA

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