



## INAMA "VULCAIA FUMÈ" SAUVIGNON DEL VENETO IGT



### PRODUCER PROFILE

Winery Owner(s):

Stefano Inama

Winemaker:

Stefano & Matteo Inama

Winery Founded:

1967

Region:

Veneto

### WINE STORY

Vulcaia Fumè was the first wine produced by Inama in the 1970s. It was their idea that to showcase the quality of the terroir of the Soave Classico they would produce a wine from a well-known grape variety, Sauvignon Blanc. It was an instant success and became a bit of a cult favorite. Today, the winery focuses on Soave Classico, but continues to produce the Vulcaia Fumè, which has a strong showing in restaurants throughout Italy. The label is from a book by Daniele Bardaro, featuring the drawings of Andrea Palladio of the Berga Theater in Vicenza.

### VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Soave hills
ELEVATION:	150 m a.s.l.
SOILS:	Volcanic - Basalt
TRAINING SYSTEM:	Pergola and Guyot
FARMING PRACTICES:	Biodiversity Ark Certification
AGE OF VINES:	30 - 35 years old
YIELD:	
GRAPES:	Sauvignon Blanc 100%
TYPE OF YEAST:	
FERMENTATION:	Cold maceration - alcoholic fermentation in French oak barriques (old and new)
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	
AGING CONTAINER:	French oak barriques
AGING TIME:	12 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	20,000 bottles
VEGAN:	

### TECHNICAL DATA

ALCOHOL:	13.5	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	