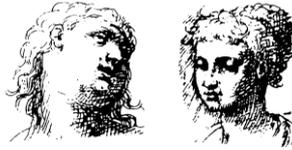


AZIENDA AGRICOLA
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BRADISISMO

Our Classic Riserva: 1997 was the first vintage of the wine that we called Bradisismo, just like the geological phenomenon that created the territory of the Colli Berici. Bradisismo expresses a synthesis between the intense aroma of ripen and concentrated cherry of the Cabernet Sauvignon, together with the vividness of the Carmenere: pepper, cocoa and wild berries.



Denomination

Colli Berici D.O.C. Cabernet

Vintage

2019

Varieties

70% Cabernet Sauvignon, 30% Carmenere

Altitude

Between 50 and 150 mt above sea level

Exposure

South

Soil

Iron-rich clay over limestone

Vine Training System

Guyot

Plant Density

3,700 vines / ha (Cabernet Sauvignon), 5,000 vines / ha (Carmenere)

Average Age of the Vines

25 years

Average Yield

38 hl / ha

Bottles Produced

12.438 da 0,75, 300 Magnum, 30 Jéroboam, 10 Mathusalem,
5 Salmanazar

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Climate and Harvest

Overall, the year was rather interesting. The first part was characterized by some difficulties, with which we however managed to deal in an optimal manner. After a cold, dry winter, the spring of 2019 was marked by unusually variable temperatures and above-average rainfall, which regenerated the water reserves in our soil. This led to a slight delay in the vegetative development of the vines and in the subsequent stages of bud growth and fruit set. Also, the notable incidence of peronospora forced us to carry out timely and targeted operations to protect the vines.

The situation changed drastically at the end of May when, on the other hand, an increase in temperatures and sunny weather favored a boost in vegetation. July and August were hot but not unduly so; moreover, sporadic rain showers provided both respite from the heat and water reserves: the vines therefore continued to develop, recovering part of the delay accumulated at the beginning of the growing cycle.

The weather was ideal in September and October, the period when the grapes' aromas evolve and their tannins become more refined: mild, dry months characterized though, by good thermal excursions between day and night. The Carmenere grapes were hand-picked in 15 kg crates between October 4th and 16th, while the Cabernet Sauvignon was picked between 22nd and 26th October.

Vinification and Maturation

The grapes, harvested by hand and placed in 15 kg. crates, are delicately destalked, taking care not to break the skins of the berries. Maceration is carried out prior to fermentation for 24-48 hours, followed by the alcoholic fermentation in stainless steel: this lasts 23-28 days, at a controlled temperature of no more than 28°C.

At the end of the malolactic fermentation, the wine goes into French oak barriques (41% new, 59% used once) for a total of 12 months. After an initial period of maturation in separate lots, these are blended together and complete their evolution in wood.

"Bradisismo" then rests for a further 4 months in stainless steel, before going into bottle, where it continues to mature for at least 12 months before being released onto the market.

Tasting Notes

The nose displays an intense bouquet of red and black fruit, spices, pepper, ripe cherries and chocolate. The tannins are well-balanced and give the wine added longevity.

The Story of the Label

The current label was designed at the end of the 1990s, when the vineyards were purchased. It offers a view that is rather more linked to the Colli Berici territory.

The drawing by the architect Nicholas Wood shows the house in the heart of the Lonigo property, surrounded by vineyards, where the Inama family lives.

The dwelling was built between 1600 and 1700, probably on a pre-existing medieval site, and renovated in the nineteenth century. The house initially belonged to the Venier family from Venice who, in the 1700s, used to cultivate tobacco on the flat areas of the territory. Traces of this activity can be deduced from the "barchesse" that still stand next to the house and that were used for drying the tobacco leaves. In those days, all of the Province of Vicenza was part of the Venetian Serenissima Republic and many Venetian families had property in the Colli Berici area.