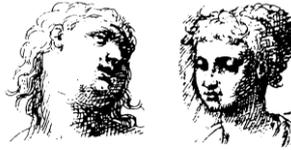


AZIENDA AGRICOLA
INAMA



FOSCARINO

This is our interpretation of Soave Classico with an eye to history: an old-style Soave that recalls the traditions of our ancestors and offers forgotten aromas and flavors. A selection from old, south-facing vines, employing pre-used barrels and minimalist winemaking.



Denomination

Soave Classico D.O.C. – Additional Geographical Unit “Foscarino”

Vintage

2020

Variety

100% Garganega

Altitude

Between 100 and 200 mt above sea level

Exposure

South-East / South-West

Soil

Igneous basalt (Volcanic)

Vine Training System

Veronese Pergola

Plant Density

3,000 vines / ha

Average Age of the Vines

50 years

Average Yield

60 hl / ha

Area under Vine

A selection from around 10 ha

Bottles Produced

44,938 75cl bottles; 650 magnums

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Climate and Harvest

2020 was a very challenging vintage. The winter and beginning of spring were extremely dry: this led to a slightly early and uneven budbreak while, from June onwards, abundant rainfall alternated with days of great heat: fundamental factors for producing fine white wines. The year immediately revealed itself to be a generous one, so we carried out selective thinning of the bunches with the aim of homogenizing ripening periods and reducing yields where necessary.

The first three weeks of September, characterized by fine weather, were fundamental for both the harvest of the early-ripening varieties and for the other cultivars, which benefited from these conditions to regain concentration. The considerable thermal excursions in the month of October led to excellent complexity of aromas.

During the period of the harvest days of rain alternated with others of sunshine: we therefore monitored the state of health of the grapes on a daily basis until they attained complete ripeness. Grape selection was meticulous both in the vineyard and in the winery, where we carried out further reduction of the berries after destemming.

The Garganega for our Foscario *cru* was picked by hand and taken to the winery in 15 kg crates in the first and second weeks of October.

Vinification and Maturation

On arrival at the winery, the grapes are delicately crushed, and the juice then remains macerating with the skins for 3-12 hours. After 24 hours of static sedimentation, the must undergoes its alcoholic fermentation, 30% in stainless steel and 70% in French oak barriques (used 2 or 3 times previously), where periodic *bâtonnage* is carried out for 6 months; subsequently the latter wine is transferred into stainless steel. In September the final blend is created and in November the “Soave Classico Foscario” is bottled. It then continues to mature for a few months before being released onto the market.

Tasting Notes

The nose is fresh, mineral, yet deep, with aromas of wildflowers (elderflower, iris, and chamomile). On the palate it is rich, complex, and multi-layered, with an almondy aftertaste. With time, these notes transform into even more complex sensations of pollens and dried flowers.

The Story of the Label

The label features two heads, based on those originally created by the English architect Inigo Jones (1573-1652), the first representative in Britain of architecture in the classic style, inspired by Italian models, Palladio and Scamozzi in particular. This image is so important to us that it has become our company’s logo: the expressions on the two faces, which originally had to do with love, here represent the two faces of wine: the sacred, meditative one on the right, and the profane, euphorically inebriated one on the left. Wine, a perfect symbol of the essence of a human being, may – depending on the conditions – be sacred, religious or bacchanalian.