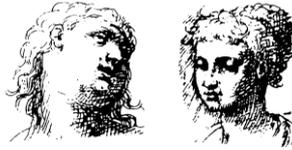


AZIENDA AGRICOLA
INAMA



VULCAIA FUMÉ

With Vulcaia Fumé, the company's first wine, our idea was to make the *terroir* of Soave known, not yet by means of its classic wine, but with an interpretation of Sauvignon grapes. It is a wine that is unique of its kind, standing apart from any fashionable style or category.



Denomination

Sauvignon del Veneto – I.G.T.

Vintage

2020

Variety

100% Sauvignon

Altitude

150 mt above sea level

Exposure

South / South-West

Soil

Igneous basalt (Volcanic)

Vine Training Systems

Single-sided Pergola and Guyot

Plant Density

5,000 vines / ha (Single-sided Pergola); 6,500 vines / ha (Guyot)

Average Age of the Vines

15 years

Average Yield

50 hl / ha

Area under Vine

4.3 ha

Bottles Produced

24,000 75 cl bottles, 400 magnums, 40 jèroboam

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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, with higher-than-average temperatures: 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.

Our Sauvignon Blanc was picked by hand and taken to the winery in 15 kg crates between 3rd and 8th September.

Vinification and Maturation

On arrival at the winery, the grapes are chilled in a refrigerating chamber for a few hours and then destemmed. Cold maceration on the skins follows for 3-6 hours. After 24 hours of static sedimentation, the must undergoes its alcoholic fermentation in heavily toasted French oak barriques (30% first-passage, 50% second-passage, 20% third-passage).

Ageing continues for 6 months, during which periodic *bâtonnage* is carried out, and then the wine is transferred into stainless steel. In November the “Vulcaia Fumé” is bottled and remains in our cellars for a few months before being released onto the market.

Tasting Notes

A nose of coffee and spices and flower petals. On the palate, it reveals notes of tropical and citrus fruits, and great complexity of flavor. A long and persistent finish.

The Story of the Label

The label features a plan of the Berga Theater in Vicenza, built during the Roman era (1st-2nd century A.D.) under the Emperor Hadrian, using the technique of “opus caementicium” with soft types of limestone from the Colli Berici, much appreciated for the ease with which they could be worked. Damaged by earthquakes and by a fire, the theater was dismantled between the 15th and 18th centuries, and its marble and statues were used in the construction of various buildings. The supreme architect of the Veneto, Andrea Palladio, drew up a plan of it in the 1500s (*Plan of the ancient theater of Vicenza*). The sketch shows a reconstruction of the plan in the 5th book of Vitruvius by Daniele Barbaro (1556), redrawn and adapted by the architect Nicholas Wood.