

AZIENDA AGRICOLA
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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

2019

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

20 years

Average Yield

50 hl / ha

Area under Vine

4.3 ha

Bottles Produced

13,000 75 cl bottles

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Climate and Harvest

Overall, this was a rather interesting year. The first part was characterized by some difficulties which, however, we succeeded in dealing with in an optimum manner. After a cold, dry winter, the spring of 2019 was marked by anomalous swings in temperature and higher than average rainfall, which regenerated the water reserves in the soil. These factors led to a slight slowdown in the vegetative development of the vines and in the subsequent phases of bud growth and fruit setting. Moreover, considerable attacks of peronospora forced us to carry out prompt, targeted treatments.

The situation changed drastically at the end of May, when a rise in temperatures and sunny days favored considerable growth in the vegetation. July and August were hot but not unduly so; also, sporadic rain showers cooled the air and boosted water reserves: the vines therefore remained active, recuperating some of the delay they had accumulated at the beginning of the growing cycle.

September - the period when the aromas in the grapes evolve and their tannins ripen - was, on the other hand, ideal from a climatic point of view: this was a mild, dry month, characterized also by good thermal excursions between day and night. The Sauvignon Blanc was harvested manually in 15 kg crates between 3rd and 12th September.

Vinification and Maturation

Once arrived at the winery, the bunches are destemmed and then undergo cold maceration on the skins 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.