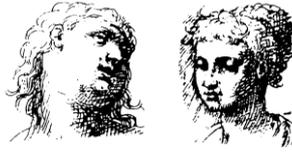


AZIENDA AGRICOLA
INAMA



CARBONARE

This is our most modern interpretation of Soave Classico: a selection of grapes from our east-facing vineyard in the Carbonare district.

Denomination

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

Vintage

2020

Variety

100% Garganega

Altitude

250 mt above sea level

Exposure

East

Soil

Igneous basalt (Volcanic)

Vine Training System

Veronese Pergola

Plant Density

3,000 vines / ha

Age of the Vines

Between 45 and 60 years

Average Yield

60 hl / ha

Area under Vine

A selection from around 1.7 ha

Bottles Produced

12,948 75cl bottles; 250 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, 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.

The Garganega for our Carbonare *Cru* was picked by hand and taken to the winery in 15 kg crates in the first week 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 in stainless steel, after which monthly *bâtonnage* is carried out for one year. In November the “Soave Classico Carbonare” is bottled and remains in our cellars for a few months before being released onto the market.

Tasting Notes

A fresh, crisp wine, with marked acidity which highlights its floral character, citrusy sensations, and sharp, tangy finish.

The Story of the Label

The label features a detail of “Bouchonnier – A Cork Maker’s Workshop”, showing craftsmen busy making corks. The drawing is taken from the “Encyclopédie, ou Dictionnaire raisonné des sciences, des arts et des métiers” by Diderot and D’Alembert, published in the 18th century.