

I N A M A



I PALCHI

FOSCARINO GRANDE CUVÉE

“I Palchi” is a geographical term used to indicate a series of wide terraces, lined with pergolas of old Garganega vines, located on Monte Foscarino (Soave Classico area). From these, since 2019 - thanks to their optimum exposition and meticulous vineyard management - we have obtained a special selection of outstanding grapes. The Soave Classico produced here immediately revealed itself to be a unique wine: that is why a new label was born.



Denomination

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

Vintage

2020

Varietal

100% Garganega

Altitude

200 mt above sea level

Exposure

South-West

Soil

Basaltic Lava (Volcanic)

Training System

Pergola Veronese

Plant Density

3.000 vines / ha

Average Age of the Vines

50 years

Average Yield

50 hl / ha

Vineyard Extension

A special selection from approximately 2.5 ha

Bottles Produced

6,163 75cl bottles, 249 Magnums

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Climate and Vintage

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 a further reduction of the berries after destemming.

The Garganega from the “Palchi” of the Foscario *Cru* was picked by hand and taken to the winery in 15 kg crates between 6th and 10th October.

Vinification and Ageing

On arrival at the winery, the grapes are chilled in a refrigerating chamber for a few hours before being destemmed and processed using a “non-reductive” technique, i.e., without any addition of SO₂: the indigenous microflora is therefore able to develop and give its character to the must. 8 hours of maceration on the skins optimize this process.

Then only the free-run juice is selected of which – after static settling for 24 hours, a portion (30%) is transferred into barriques (new or used once previously), another part (50%) goes into large casks, and the remaining 20% finishes its alcoholic fermentation in stainless steel, using neutral selected yeasts that do not affect the taste profile of the wine.

After 6 months’ maturation with periodic *bâtonnage*, the part in barriques is transferred into stainless steel and, in September, the final blend is created with the other two lots of wine. In November, our Soave Classico “I Palchi – Foscario Grande Cuvée” is bottled and continues to mature for another 6 months before being released onto the market.

Tasting Notes

Elegance is the defining characteristic of this wine. Our “I Palchi Soave Classico” captures the volcanic soil of this ancient grape-growing region with notes of mineral, stone fruit and flinty hints. Garganega confers floral complexity with notes of white flowers, chamomile, citrus.

“This could emerge as a masterpiece” – Eric Guido, Antonio Galloni’s *Vinous*, tasted on February 2022

The Story of the Label

The label shows a scientific diagram of a lunar eclipse, a fairly rare event but one that can be admired with the naked eye. It can in fact happen that the moon is eclipsed from the sun, when both appear close to the horizon: the Earth, positioned in the middle between the sun and the moon, casts a conical shadow (*umbra*) that obscures its satellite. When the moon is entirely in the cone of shadow, we talk about a total eclipse, whereas when it is outside, in the cone of penumbra, we talk about a partial eclipse. The illustration is taken from a periodical published in London in 1764, “The Universal Magazine of Knowledge and Pleasure” Vol. XXXIV, a monthly publication on art and science that sought to be both instructive and offer entertainment for “the gentry, merchants, farmers, and tradesmen alike”.