

INAMA



BRADISISMO

Our Classic Riserva: 1997 was the first vintage of the wine that we called Bradisismo, just like the geological phenomenon that created the territory of the Colli Berici. Bradisismo expresses a synthesis between the intense aroma of ripen and concentrated cherry of the Cabernet Sauvignon, together with the vividness of the Carmenere, pepper, cocoa and wild berries, and the lavishness of Cabernet Franc.



Denomination

Colli Berici D.O.C. Cabernet

Vintage

2020

Varieties

66% Cabernet Sauvignon, 25% Carmenere, 9% Cabernet Franc

Altitude

Between 50 and 150 mt above sea level

Exposure

South

Soil

Iron-rich clay over limestone

Vine Training System

Guyot

Plant Density

3,700 vines / ha (Cabernet Sauvignon)

5,000 vines / ha (Carmenere)

5,500 vines / ha (Cabernet Franc)

Average Age of the Vines

25 years

Average Yield

38 hl / ha

Bottles Produced

15.200 bottles

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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. 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 the grapes 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 Carmenere grapes were hand-picked in 15 kg crates between October 8th and 26th, the Cabernet Sauvignon was picked between 12th and 26th October and the Cabernet Franc on September 21st.

Vinification and Maturation

The grapes, harvested by hand and placed in 15 kg. crates, are delicately destalked, taking care not to break the skins of the berries. Maceration is carried out prior to fermentation for 24-48 hours, followed by the alcoholic fermentation in stainless steel: this lasts 23-28 days, at a controlled temperature of no more than 28°C.

At the end of the malolactic fermentation, the wine goes into French oak barriques (41% new, 59% used once) for a total of 12 months. After an initial period of maturation in separate lots, these are blended together and complete their evolution in wood.

“Bradissimo” then rests for a further 4 months in stainless steel, before going into bottle, where it continues to mature for at least 12 months before being released onto the market.

Tasting Notes

The nose displays an intense bouquet of red and black fruit, spices, pepper, ripe cherries and chocolate. The tannins are well-balanced and give the wine added longevity.

The Story of the Label

The current label was designed at the end of the 1990s, when the vineyards were purchased. It offers a view that is rather more linked to the Colli Berici territory.

The drawing by the architect Nicholas Wood shows the house in the heart of the Lonigo property, surrounded by vineyards, where the Inama family lives.

The dwelling was built between 1600 and 1700, probably on a pre-existing medieval site, and renovated in the nineteenth century. The house initially belonged to the Venier family from Venice who, in the 1700s, used to cultivate tobacco on the flat areas of the territory. Traces of this activity can be deduced from the “barchesse” that still stand next to the house and that were used for drying the tobacco leaves. In those days, all of the Province of Vicenza was part of the Venetian Serenissima Republic and many Venetian families had property in the Colli Berici area.