

I N A M A



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

2021

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 7 ha

Bottles Produced

18.000 75cl bottles; 250 magnums

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Climate and Harvest

2021 was a year with excellent potential: temperate from the point of view of the weather, and ideal as regards the ripening of the grapes.

There was satisfactory rainfall throughout the winter, and a few days with very cold, sub-zero temperatures. The harsh frost on 8th April spared the hilly zones such as ours, so that in the spring budbreak was homogeneous. This season witnessed an alternation of abundant rains with below-average temperatures until mid-June: this favored the creation of reserves of water for the summer ahead. Unfortunately, a hailstorm on 13th July hit some of our vineyards in Soave Classico, causing damage to an average of 15% of the grapes. Luckily, the Colli Berici were not affected by any such phenomena.

In the months that followed, the climate was generally dry, with temperatures that were hot but which were only higher than 35°C for a week in mid-August: consequently, evapotranspiration was not excessive, and the grapes remained healthy. Rains on 26th September (15 mm) and 5th-6th October (25 mm) brought some relief to our vineyards in both Soave Classico and the Colli Berici.

These conditions were particularly favorable for our grapes, allowing them to achieve ideal concentrations and the expectation of intense, complex aromas for the future. The fruit was of excellent quality, with perfect ripening and good acidity. The harvest was conducted in bright sunshine and was therefore relatively simple, allowing us the time to carry out strict selection: from our micro-plots of vineyards to individual bunches of grapes and even single berries through our sorting table.

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.