

I N A M A



FOSCARINO

This is our interpretation of Soave Classico with an eye to history: an old-style Soave that recalls the traditions of our ancestors and offers forgotten aromas and flavors. A selection from old, south-facing vines, employing pre-used barrels and minimalist winemaking.



Denomination

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

Vintage

2021

Variety

100% Garganega

Altitude

Between 100 and 200 mt above sea level

Exposure

South-East / South-West

Soil

Igneous basalt (Volcanic)

Vine Training System

Veronese Pergola

Plant Density

3,000 vines / ha

Average Age of the Vines

50 years

Average Yield

60 hl / ha

Area under Vine

A selection from around 20 ha

Bottles Produced

57.000 75cl bottles; 650 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 Foscario Cru was picked by hand and taken to the winery in 15 kg crates in the second 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, 30% in stainless steel, 10% in big barrel and 60% in French oak barriques (used 2 or 3 times previously), where periodic *bâtonnage* is carried out for 6 months; subsequently the latter wine is transferred into stainless steel. In September the final blend is created and in November the “Soave Classico Foscario” is bottled. It then continues to mature for a few months before being released onto the market.

Tasting Notes

The nose is fresh, mineral, yet deep, with aromas of wildflowers (elderflower, iris, and chamomile). On the palate it is rich, complex, and multi-layered, with an almondly aftertaste. With time, these notes transform into even more complex sensations of pollens and dried flowers.

The Story of the Label

The label features two heads, based on those originally created by the English architect Inigo Jones (1573-1652), the first representative in Britain of architecture in the classic style, inspired by Italian models, Palladio and Scamozzi in particular. This image is so important to us that it has become our company's logo: the expressions on the two faces, which originally had to do with love, here represent the two faces of wine: the sacred, meditative one on the right, and the profane, euphorically inebriated one on the left. Wine, a perfect symbol of the essence of a human being, may – depending on the conditions – be sacred, religious or bacchanalian.