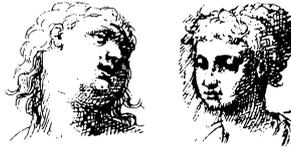


INAMA



CHARDONNAY

Our Chardonnay represents an expression of our *terroir*. It is the only wine we produce from Chardonnay grapes, cultivated on both volcanic and limestone soils. Fine and floral.

Denomination

Chardonnay del Veneto I.G.T.

Vintage

2022

Variety

100% Chardonnay

Altitude

Between 50 and 150 mt above sea level

Exposure

South / South-West

Soil

Igneous basalt (Volcanic)

Vine Training Systems

Veronese Pergola and Guyot

Vinification and Maturation

Once arrived at the winery, the bunches are 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 character to the must. Between 1 and 3 hours of maceration on the skins enhance this process. After 24 hours of static sedimentation, the must undergoes its alcoholic fermentation in stainless steel at a controlled temperature of 16-18°C. The wine then ages, prior to being bottled.

Tasting Notes

Bright yellow in color. Vibrant aromas: an intense nose of pears and Golden Delicious apples. Lively on the palate, with apple, pear, and banana notes. A fresh, persistent finish.

The Story of the Label

The label shows an optical experiment, taken from the "Encyclopédie Diderot", a vast work published in the 18th century and the first widely distributed modern encyclopedia. The inspiration for this label came from the film "The Draughtsman's Contract" by British director Peter Greenaway, which focuses, in an 18th century context, on the theme of the relationship between reality (ambiguous in itself) and its representation, which – far from allowing it to be deciphered – makes it even more complex and impenetrable.



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