

INAMA



## 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 Foscario (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 Foscario”

#### Vintage

2021

#### Varietal

100% Garganega

#### Altitude

200 mt above sea level

#### Exposure

East, South -East

#### 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 20 ha

#### Bottles Produced

16,000 75cl bottles; 250 Magnums; 60 Jeroboam

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## Climate and Vintage

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 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. Furthermore, about 10 days prior to the harvest, the temperature at night dropped to about 3°C, definitely a key factor for an excellent vintage. The fruit was of superb 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 from the “Palchi” of Foscario *Cru* was picked by hand and taken to the winery in 15 kg crates between 7<sup>th</sup> and 14<sup>th</sup> 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 SO<sub>2</sub>: 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.

## 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”.