

INAMA



VIN SOAVE

This is our entry-level wine, the one we call “a little everyday luxury”. A classic, harmonious, intensely flavored wine: its minerality and hints of wildflowers make it attractive and intriguing, and easy to pair with food.



Denomination

Soave Classico D.O.C.

Vintage

2022

Variety

100% Garganega

Altitude

Between 100 and 250 mt above sea level

Exposure

South-East / 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 8 hours of maceration on the skins enhance this process. After 24 hours' 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

Pale yellow in color. A fine, delicate, sweet nose of wildflowers: chamomile, elderflower, and iris. Mineral on the palate, with an aftertaste of sweet almonds.

The Story of the Label

The label is simple, adorned with a frieze taken from a book of neoclassical designs. The lettering is in a 17th century style.