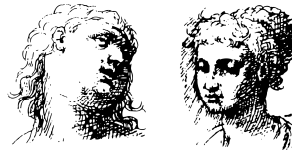


I N A M A



VULCAIA

Our idea with Vulcaia was to make the area of Soave known – rather than through its classic wine – with an interpretation of Sauvignon grapes. This, having been grown on our zone's volcanic soil, had given rise to a completely new version of the French variety, with fragrances and flavors that could hardly be traced back to its typical varietal notes: a demonstration of the fact that it is the *terroir* and its characteristics that overshadow the variety, and not vice versa.



Denomination

Sauvignon del Veneto I.G.T.

Vintage

2022

Variety

100% Sauvignon

Altitude

Between 30 and 150 mt above sea level

Exposure

South / South-West

Soil

Igneous basalt (Volcanic)

Vine Training Systems

Single-sided 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

Deep yellow in color. A nose of citrus fruits and sweetly scented flowers. Mineral, nutty and citrusy on the palate. A long, persistent finish.

The Story of the Label

The label features a perspective sketch by the architect Sebastiano Serlio (1475-1554), taken from "La Scena Tragica" of 1545.