



# INAMA "VIN SOAVE" SOAVE DOC CLASSICO



## PRODUCER PROFILE

Winery Owner(s):

Stefano Inama

Winemaker:

Stefano & Matteo Inama

Winery Founded:

1967

Region:

Veneto

## WINE STORY

Vin Soave is the main production for the estate, an entry-level wine that nevertheless comes from vineyards farmed the same way as for Inama's reserve wines – a little luxury for everyday. The wine is made from 100% Garganega in stainless-steel tanks to stress the importance of freshness and Garganega's floral notes. Along with the enhanced minerality from the vineyards' volcanic soil, the result is a wine with great versatility in combination with food.

## VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Classico subzone of Soave DOC
<b>ELEVATION:</b>	100-200 meters
<b>SOILS:</b>	Volcanic
<b>TRAINING SYSTEM:</b>	Pergola
<b>FARMING PRACTICES:</b>	Practicing Organic
<b>AGE OF VINES:</b>	Up to 53 years old
<b>YIELD:</b>	7,000 kg per hectare
<b>GRAPES:</b>	100% Garganega
<b>TYPE OF YEAST:</b>	Selected
<b>FERMENTATION:</b>	Gentle destemming/crushing, followed by 3-6 hours of skin contact and 12 hours of settling
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, in stainless-steel tanks
<b>FILTRATION:</b>	Initial pad filtration, then tight filtration with cartridges
<b>AGING CONTAINER:</b>	Stainless-steel tanks
<b>AGING TIME:</b>	4-13 months, bottled in batches throughout the year
<b>BOTTLE AGING TIME:</b>	At least 2 months
<b>PRODUCTION:</b>	250,000 bottles per year
<b>VEGAN:</b>	Yes

## TECHNICAL DATA

<b>ALCOHOL:</b>	12%	<b>TOTAL ACIDITY:</b>	5 g/l
<b>RESIDUAL SUGAR:</b>	1 g/l	<b>EXTRACT:</b>	17-18 g/l