

I N A M A



CARBONARE

This is our most modern interpretation of Soave Classico: a selection of grapes from our north-east-facing vineyard in the Carbonare district.

Denomination

Soave Classico D.O.C. – Additional Geographical Unit “Carbonare”

Vintage

2022

Variety and Vine training system

Garganega - Pergola Veronese training

Altitude and Exposure

250 mt above sea level – East/ North East

Soil

Igneous basalt (Volcanic)

Age of the Vines

Between 25 and 65 years

Area under Vine

A selection from around 7 ha



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Vinification and Maturation

On arrival at the winery, the grapes are delicately crushed, and the juice then remains macerating with the skins for a short time. After a static sedimentation, the must undergoes its alcoholic fermentation in stainless steel, after which monthly *bâtonnage* is carried out for one year.

Tasting Notes

A vibrant wine, with an excellent balance between fruit and acidity that highlights its floral character, saline minerality, citrusy sensations and moreish finish.

The Story of the Label

The label features a detail of “Bouchonnier – A Cork Maker’s Workshop”, showing craftsmen busy making corks. The drawing is taken from the “Encyclopédie, ou Dictionnaire raisonné des sciences, des arts et des métiers” by Diderot and D’Alembert, published in the 18th century.