







	Product code	363407
\$	Licensee price	\$25.19
100	Format	12x750ml
	Listing type	Consignment
Ĺŏ	Status	Available
•	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata (DOC)
9	Region	Veneto
	Appellation	Soave
Q	Classification	Classico
#*	Varietal(s)	Garganega 100 %
%	Alcohol percentage	12,5%
C)	Colour	White
T	Sugar content	1,2
-	Closure type	Twist crown cap

ABOUT THIS WINERY

Inama is a family company who has been producing wine for over 50 years. Now, it is the third generation, and their goal is still well-defined: producing unique wines to represent the vision of the land, without getting caught up in the styles and trends of the moment. The vineyard is in the Veneto region, between the 2 provinces of Verona and Vicenza.

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.

PRODUCTION NOTES

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.

