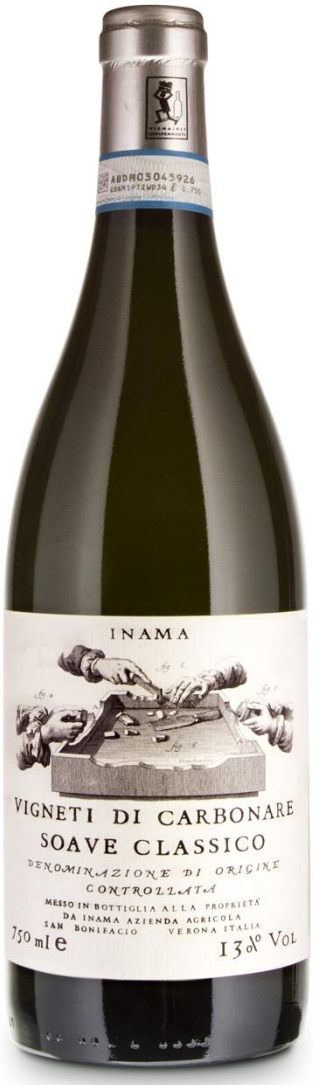
INAMA
AZIENDA AGRICOLA

VIGNETI DI CARBONARE

Area:	Soave Classico	
Variety:	Garganega 100%	Coming from our vineyard property located in the hills of *località Carbonare*



CHARACTERISTICS OF THE VINEYARD

Site:	Soave
Altitude:	250 m asl
Exposure:	East
Soil characteristics:	Basaltic lava (volcanic soil)
Canopy system:	Pergola
Density:	2500 plants/ hectar
Age of the vineyards:	40 years
Average yield:	70 Hl /hectar
Surface:	Selection on about 1,5 hectars
Annual production	About 9600 bottles

HAND PICKED

ENOLOGY

Destalking and crushing. Skin contact for 4 hours followed by pressing.
Racking, fermentation and maturation in stainless steel vats for 12 months.
Filtration occurs prior to bottling. Further 6 months in the bottle.

TASTING NOTE

A well-structured wine. Intense aromatic notes, such as field flowers and citrus are supported by savoury characteristics on the palate. Good acidic backbone provides a fresh finish.

RECOMMENDED FOOD PAIRINGS

Oysters, *baccalà mantecato*, Asian cuisine

SERVING TEMPERATURE

10-11 °c