INAMA
AZIENDA AGRICOLA

VULCAIA
FUMÉ

Type: dry white wine

Area: Soave Classico

Variety: Sauvignon Blanc 100%

A single vineyard reserve Sauvignon blanc produced in a "non typical" style.



CHARACTERISTICS OF THE VINEYARD:

SITE:	Monteforte d'Alpone and Soave (monte Foscarino)
SURFACE:	selection on 4,5 hectares
ALTITUDE:	about 150 m asl
EXPOSURE:	South/ South-west
SOIL:	Basaltic lava
CANOPY SYSTEM:	Pergola
DENSITY:	4500 plants / hectar
AGE OF THE VINEYARD:	> 20 years
HAND PICKED	
Annual production:	about 26,000 bottles and 520 magnums.

ENOLOGY

Destalking and crushing are followed by skin contact for about 3 hours. After the grapes are pressed the must is allowed to settle for 12 hours at cold temperature. Alcoholic fermentation followed by malolactic fermentation takes place in 30% new barriques made from heavy toasted wood. Prior to racking, batonnage is carried out every 6 weeks for about 7 months. Fining for 6 months in stainless steel vats, filtration, through a coarse filter (without fining) occurs prior to bottling.

IMPRESSIONS

Intense golden colour. Nose of roasted coffee with hints of oak and tropical fruits. On the palate: great fruit concentration with grapefruit, pineapple, passion fruit and citrus. Strong and persistent finish of all the flavours.

RECOMENDED COMBINATION

Smoked fishes such herring and salmon. Also good with caviar, bottarga and roasted liver.

SERVING TEMPERATURE: 12 - 14°C.