AZIENDA AGRICOLA
INAMA

Carbonare

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



Denomination
Soave Classico D.O.C. – Additional Geographical Unit "Carbonare"

Vintage
2019

Variety
100% Garganega

Altitude
250 mt above sea level

Exposure
East

Soil
Igneous basalt (Volcanic)

Vine Training System
Veronese Pergola

Plant Density
3,000 vines / ha

Age of the Vines
Between 45 and 60 years

Average Yield
60 hl / ha

Area under Vine
A selection from around 1.5 ha

Bottles Produced
9,600 75cl bottles; 253 magnums

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Climate and Harvest

Overall, this was a rather interesting year. The first part was characterized by some difficulties which, however, we succeeded in dealing with in an optimum manner. After a cold, dry winter, the spring of 2019 was marked by anomalous swings in temperature and higher than average rainfall, which regenerated the water reserves in the soil. These factors led to a slight slowdown in the vegetative development of the vines and in the subsequent phases of bud growth and fruit setting. Moreover, considerable attacks of peronospora forced us to carry out prompt, targeted treatments.

The situation changed drastically at the end of May, when a rise in temperatures and sunny days favored considerable growth in the vegetation. July and August were hot but not unduly so; also, sporadic rain showers cooled the air and boosted water reserves: the vines therefore remained active, recuperating some of the delay they had accumulated at the beginning of the growing cycle.

September and October - the period when the aromas in the grapes evolve and their tannins ripen - were, on the other hand, ideal from a climatic point of view: these were mild, dry months, characterized also by good thermal excursions between day and night. The Garganega was harvested manually in 15 kg crates between 25th September and 27th October.

Vinification and Maturation

Once arrived at the winery, the grapes are delicately crushed, and the juice then remains macerating with the skins for 3-12 hours. After 24 hours of static sedimentation, the must undergoes its alcoholic fermentation in stainless steel, after which monthly *bâtonnage* is carried out for one year. In November the "Soave Classico Carbonare" is bottled and remains in our cellars for a few months before being released onto the market.

Tasting Notes

A fresh, crisp wine, with marked acidity which highlights its floral character, citrusy sensations, and sharp, tangy 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.