INAMA
AZIENDA AGRICOLA

VIN SOAVE

Type: dry white wine

Area: Soave Classico

Variety: Garganega 100%

It is the "classico" coming from the hill production of the local variety.



CHARACTERISTICS OF THE VINEYARD

SITE:	Monteforte d'Alpone and Soave
SURFACE:	selection on 25 hectares
ALTITUDE:	from 100 m to 200 m asl
EXPOSURE:	South/ South-west/ South-east
SOIL CHARACTERISTCS:	Basaltic lava
CANOPY SYSTEM:	Pergola
DENSITY:	3000-3500 plants / hectar
AGE OF THE VINEYARD:	> 30 years
HAND PICKED	
Annual production:	about 200,000 bottles/year

ENOLOGY

Destalking and crushing. Skin contact for 4 - 12 hours followed by pressing.
Cold settling for 12 - 24 hours at 5°C. Fermentation in stainless steel vats, followed by malolactic fermentation.
Racking and maturation in stainless steel for about 8 months.

IMPRESSIONS

Light yellow colour. Elegant nose of sweet field flowers: camomile, elder flower, iris. Mineral on the palate with sweet almond on the finish.

RECOMMENDED COMBINATION:

Risotto and white fish, raw fish, salads.

SERVING TEMPERATURE:
8 - 10°C