

INAMA



CARBONARE

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



Denomination

Soave Classico D.O.C. – Additional Geographical Unit “Carbonare”

Vintage

2023

Variety and Vine training system

Garganega - Pergola Veronese training

Altitude and Exposure

250 mt above sea level – East/ North East

Soil

Igneous basalt (Volcanic)

Age of the Vines

Between 25 and 65 years old

Area under Vine

Harvest on 7 ha

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Vinification and Maturation

On arrival at the winery, the grapes are delicately crushed. After a static sedimentation, the must undergoes its alcoholic fermentation in stainless steel, after which frequent *bâtonnage* is carried out for one year.

Tasting Notes

A very refreshing wine, with an excellent balance between fruit and acidity that highlights its floral and citrusy character, as well as its saline minerality.

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.