INAMA
AZIENDA AGRICOLA

VULCAIA
SAUVIGNON

Type: dry white wine

Area: Soave Classico e Pedemontana

Variety: Sauvignon 100%

Wine obtained from our estate Sauvignon blanc grapes.



CHARACTERISTICS OF THE VINEYARD:

SITE:	Monteforte d'Alpone and Soave (monte Foscarino)
SURFACE:	2 hectares
ALTITUDE:	about 150 m asl
EXPOSURE:	South/ South-west
SOIL:	Basaltic lava
CANOPY SYSTEM:	GDC (Geneva Double Curtain) / LYRE
DENSITY:	4500 plants / hectar
AGE OF THE VINEYARD:	10-20 years
HAND PICKED	
Annual production:	about 20,000 bottles.

ENOLOGY
Destalking and crushing. Skin contact for 3 hours. After the grapes are pressed, the must is allowed to settle for 12 hours at cold temperature. Fermentation takes place in stainless steel vats, followed by malolactic fermentation. Fining and bottling without filtration.

IMPRESSIONS
Intense yellow colour. Nose of citrus and apple with a mineral edge. Mineral character on the palate, too, with a refreshing citrus edge.

RECOMMENDED COMBINATION
Rabbit, omelette with asparagus, salads.

SERVING TEMPERATURE
8 - 10 °C