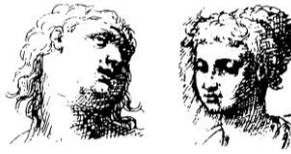


I N A M A



VULCAIA

Our idea with Vulcaia was to make the area of Soave known – rather than through its classic wine – with an interpretation of Sauvignon grapes. This, having been grown on our zone's volcanic soil, had given rise to a completely new version of the French variety, with fragrances and flavors that could hardly be traced back to its typical varietal notes: a demonstration of the fact that it is the *terroir* and its characteristics that overshadow the variety, and not vice versa.



Denomination

Sauvignon del Veneto I.G.T.

Vintage

2024

Variety and Vine training system

Sauvignon - Single-sided Pergola and Guyot training

Altitude and Exposure

Between 30 and 150 mt above sea level - South / South-West

Soil

Igneous basalt (Volcanic)

Vinification and Maturation

On arrival at the winery, the bunches are destemmed, delicately pressed, and then stay macerating for 1-3 hours. After natural settling, the must undergoes its alcoholic fermentation in temperature-controlled stainless steel vats. The wine then matures until it is ready for bottling.

Tasting Notes

Straw yellow in color. A nose reminiscent of grapefruit, peach, pineapple and flowers. Tight yet mouth-filling and persistent on the palate.

The Story of the Label

The label features a perspective sketch by the architect Sebastiano Serlio (1475-1554), taken from "La Scena Tragica" of 1545.