



INAMA



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A Z I E N D A A G R I C O L A

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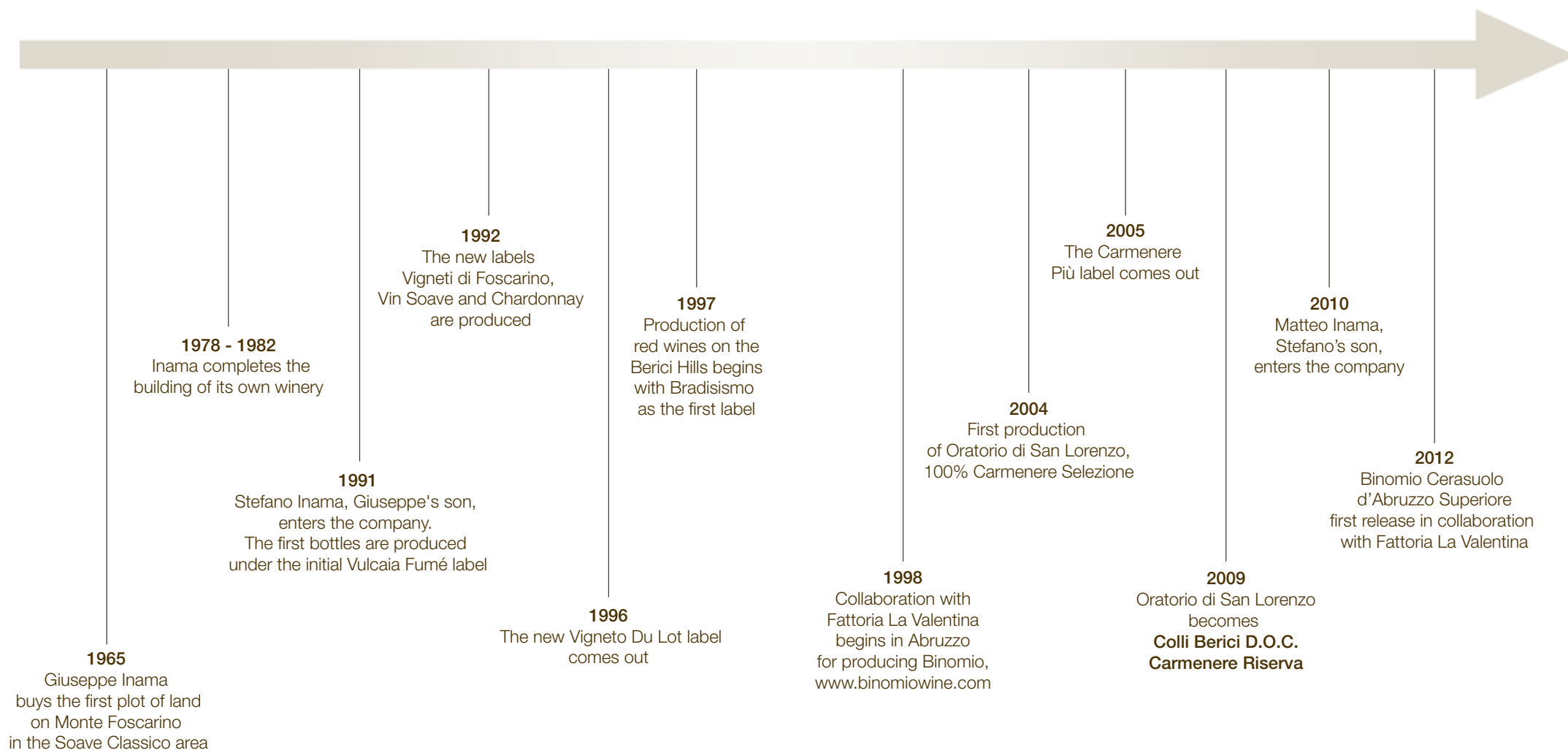
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Carmenere Vineyard, Oratorio di San Lorenzo (San Germano dei Berici)

Time line





Stefano Inama - Oratorio di San Lorenzo (Colli Berici)



Our vision of Wine

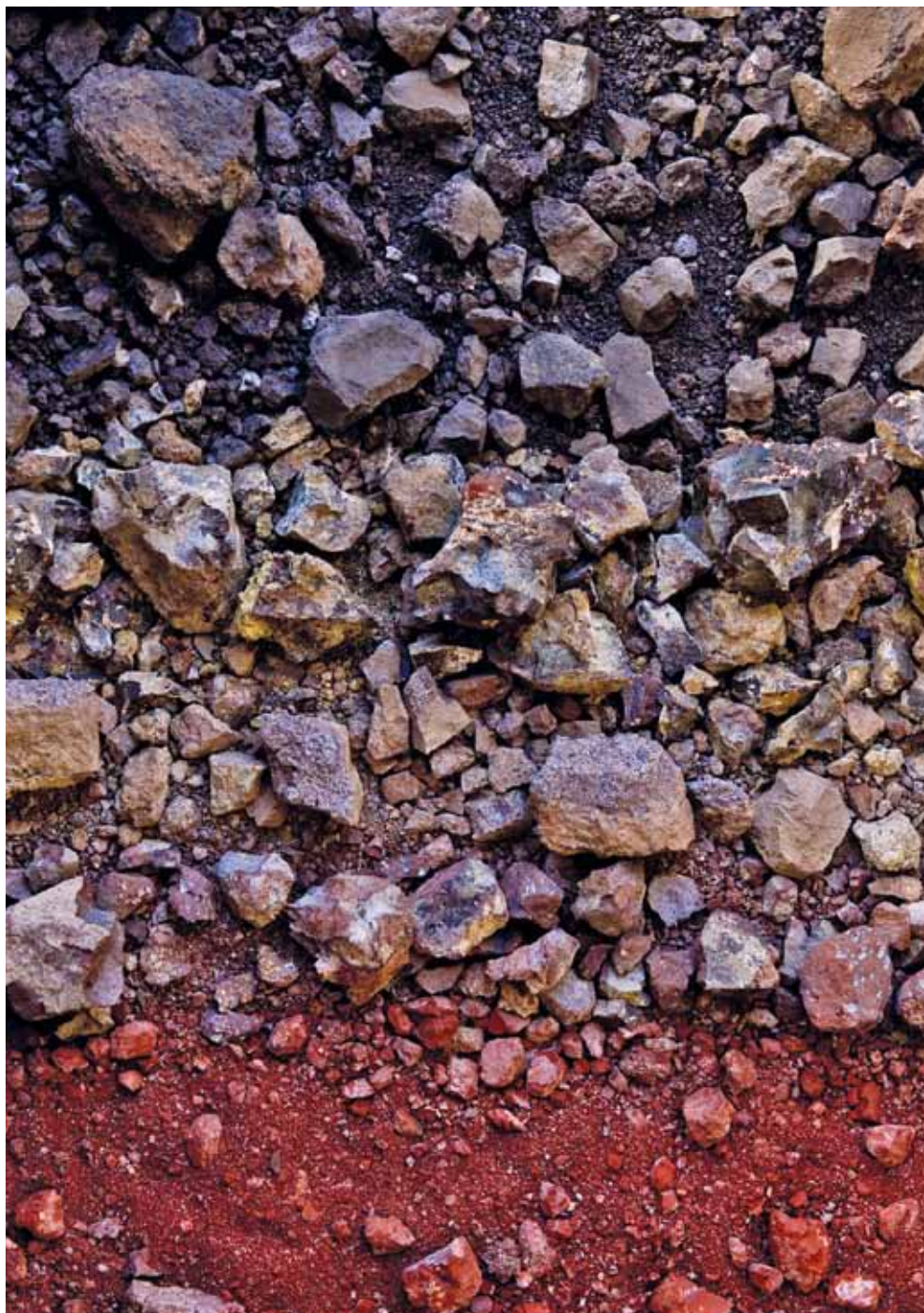
In recent years, the worldwide boom in wine making and vine dressing has been linked to variety, fashion and extremely standardised wine styles. This has led to a quantity of well-made wines that are, however, easy to reproduce and conform in terms of the variable flavour of the grapes rather than the territory from which they come. The result, on all levels, is that the capacity to recognise the intrinsic goodness of a great wine has become confusing. This is, almost always, not only linked to the grape variety from which the wine is made, but above all from a combination of factors that cannot be reproduced outside of a determined environment. In short, the wine's very "uniqueness".

Producing Soave in the Classico area for over half a century has instilled in us a gradual perception of what we now consider to be the decisive factors for creating unique wines.

Factors that we can summarise as follows:

- A particular area that is traditionally (even recently) known as 'suitable', if the characteristics of that area can be defined as such, for a certain varieties
- These varieties must be able to express a phenotype that is particular and unique to the territory.
- The balance in the vineyards
- The average age of the vines
- The patience, passion and skill of the worker in understanding and constantly pushing for improvement in order to obtain results, especially in the long term, to be consolidated over time

Day by day, year by year, we have been trying to understand and interpret these factors.



Red Clay Horizon - Volcanic soil horizons - Monte Foscarino (Soave Classico area)



The Territory – The Soave Classico Area

Back in the 1970s, Giuseppe Inama began to buy up small lots of land on the Soave Classico hills. Although Soave was the most famous Italian white wine in the world, few had understood how important it was to own the best land to ensure the wine's constant quality in the future.

The intuition of the company's founder lays exactly in his awareness that, one day, the "Classico" territory would be indispensable for producing unrepeatable wines elsewhere. Balanced and elegant, mineral and floral wines that fully correspond to the concept of a wine that exceeds the fashion of the moment.

Nowadays, the property consists of about 30 hectares. The vocation of the land, unique for cultivating white grapes, is due to the volcanic nature of the soil: a pure lava basalt, the only soil of its kind in all of Northern Italy. In Roman times it was probably planted with the ancient Grecanicum vine, which the local dialect turned into Garganega. Therefore, it is a known fact that Garganega grapes have been the main, and for us the only, ingredient for producing Soave Classico for at least 2000 years in its territory of residence. As in many Italian wine-producing areas, some French vines, in our case Sauvignon and Chardonnay, were introduced in the 1980s and 90s.

The progressive comeback of Soave Classico has relegated this fact to a positive experience linked to a particular historical moment.

However, the experience gained through combining the territory with vines that were deemed "unsuitable" for it, is of considerable importance. In a short time, we realised that, in an area of such great personality, it is always the territory with its particular characteristics that dominates the vine and not the other way around.

This experience has helped to understand why only the old rows of Garganega vines growing on the Soave Classico hills give certain flavours, aromas and elegance that can be obtained in no other place, even at a distance of a few kilometres.

This is why, in order to maximise these characteristics, we have chosen to maintain the old vines as much as possible.



Terrarossa - San Germano dei Berici / Lonigo (Colli Berici)



The Territory – The Berici Hills

In the late 1990s, a small quantity of grapes from the Berici Hills was selected for wine-making, signalling the beginning of our red wine production. Located just a few kilometres to the south-east of the Soave hills, in the southern part of the province of Vicenza, this range of hills could not be more different to the Soave Classico area.

Originating from an ancient bradyseism, the area to the south-west features a long calcareous ridge covered by red soil (silt and clay, rich in iron oxide). Rainfall is less than in the Soave Classico area and the summer temperatures are generally higher.

Right from the very first attempts, we realised that the Berici Hills had an unexplored potential for producing red wines. In particular Carmenere, a vine that has been growing in the area for more than a century, can produce a wine that we believe has no equal. Carmenere is an old variety originally from the Bordeaux area that was introduced to north-east Italy probably by emigrants as they returned from working in France in the second half of the nineteenth century. The characteristics of Carmenere are extremely different to other Bordeaux vines, especially Cabernet Franc, a vine that Italians mistook it for at length due to a likeness in the morphology of the leaves.

On the Berici Hills, Carmenere is able to produce extremely concentrated, full-bodied and aromatic wines.

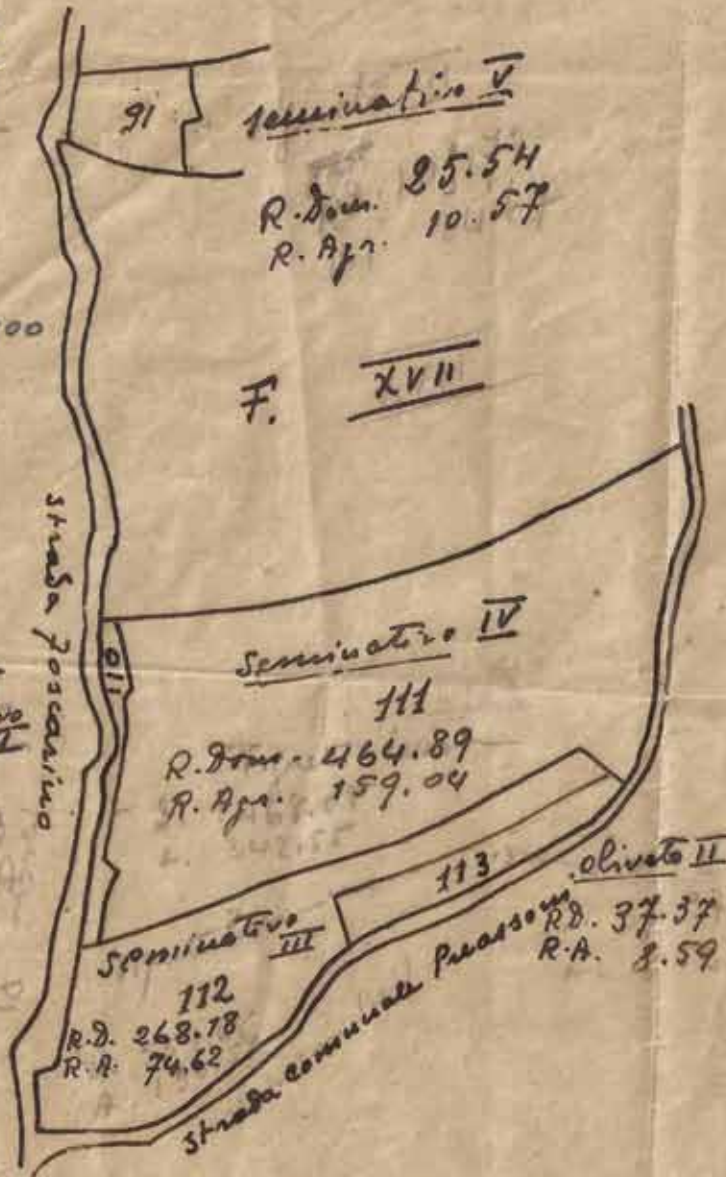
It is in this area, known more from a geographical point of view rather than for wine-making, that we decided to develop our property, nowadays around 30 hectares, and produce red wines of high descent.

Purchases, new planting and vineyard leasing have, in just a few years, led to almost 30 hectares of land planted with vines, including Carmenere, Merlot and Cabernet Sauvignon. The age of the vines ranges from over 40 years to a few lots of new plants, all cultivated with the Guyot system.

SOAVE
F. XXII

Scala 1:2000

inculto
produttivo II
R.D. 0.69
R.A. 0.22



~~Piantine comp. 4 + m. 664.-
Pigne 2 + m. 555.-
Mondillo 1 + m. 670.-
4 + m. 1889.-~~

da Retica lora nel. Enteguit.

110	sup.	4.10	R.D.	13
111	"	1.22.84	"	88.64
			1.26.64	85.77

da Biscia lora per asf. uno

112	Sup.	46.64	R.D.	55.97
113	"	10.10	"	7.07
91	"	8.81 70	"	10.57
			65.55	73.61

Totale	111	1.92.19	R.D.	159.28
da Tempi Foscari		35.70	"	23.95
			2.28.89	19.33



The White Wines

The first bottles were produced almost for fun in 1991: it was a Sauvignon, a new variety for the area. That is how Vulcaia Sauvignon was created. The reason for this approach can easily be explained.

At that time, the image of Soave was still very cloudy due to mass production using grapes grown on the plain and obtained in quantities that were way out of proportion.

Our idea was to promote the Soave area, not through its Classico wine as yet, but with an interpretation of Sauvignon that, cultivated for the first time on this volcanic soil, resulted in a completely new version of the French variety. The vine, right from the very first harvest, proved to have strongly adapted to the territory and produced wines of unexpected aromas and fragrances of ripe fruit and non vegetable hints that were hard to associate with the variety's known properties. It is therefore a vine that we would define as "well adaptable". The version of the wine fermented in wood, which we have called Vulcaia Fumé, aroused considerable interest right from the start due to its richness and its powerful tropical fruit, coffee and citrus fruit component.

In 1992 we began to produce other white wines: Chardonnay and, lastly, our Soave Classico Vin Soave. In its trial seasons (89-90-91), we developed the technique which we are still using today. First and foremost, 100% of our own Garganega grapes.

The idea was to review ancient, or rather, unused techniques which, in our opinion, truly exploited the characteristics of the grapes. In particular, a short maceration on the skins (2-10 hours depending on the state of the grapes and the temperature) without adding any oenological products, followed by a natural browning of the musts obtained and fermentation of the non-sulphurised wine. The result produced a highly characteristic Soave Classico due to the transfer of aromatic and phenolic substances from the skins to the must and the development of spontaneous micro-flora during maceration, the activity of which, under these conditions, gave the wine its "typicality". This technique was then applied to the production of all our other white wines.

The grapes for Soave Classico Vigneti di Foscari are selected from the very best lots and the oldest vines. Fermentation takes place, as in the distant past, in old barriques (2-5 years old).



The wine remains on its dregs for 6-7 months and is then poured off into steel vats where it will rest for another 6 months before being bottled. We firmly believe that this wine is the maximum expression of what can traditionally be considered as Soave Classico. Probably the nearest example of that medieval Soave that originally gave the wine its fame and territory: the aroma of meadow flowers that evolves in time towards honey, and powerful mineral properties that, together with acidity and moderate tannins, makes the wine pleasantly "classic".

In 1996 we decided to introduce another version of Soave. Having planted a few lots with rows of vines grafted onto an old base called *Rupestris du Lot*, we obtained a notably concentrated must which we then left to ferment in new barriques.

This Soave Classico goes under the name of *Vigneto du Lot* and immediately earned considerable recognition. Nowadays we have decreased the quantity of new wood by 30% so as not to spoil the aromatic hints while still obtaining optimum strength and greater elegance.



Monte Foscario - Soave Classico Area



Bradisismo vineyard - Lonigo, Colli Berici



The Red Wines

In 1997 we produced the first vintage of a wine that we decided to call Bradisismo after the geological event that generated the Berici Hill territory. Made from a blend of Cabernet Sauvignon, Carmenere and Merlot, Bradisismo 97 immediately turned out to be strongly characterised by the Carmenere, the variety of vine that has truly adapted and is unique to the Berici Hills. This experience urged us to place our bets more and more on this grape.

The wine is a synthesis of Cabernet Sauvignon's intense and typical concentrated aroma of ripe cherries together with the lively notes of Carmenere: pepper, cocoa and wood berries.

We later planted our main vineyard of Carmenere in the area near the ORATORIO DI SAN LORENZO at San Germano, which has allowed us to produce yet another two important wines: the freshest is called Carmenere Più and is made from a blend of Carmenere and Merlot. We then called the most important selection Oratorio di San Lorenzo. From 2009 vintage it became D.O.C. Colli Berici Carmenere Riserva. The first vintage of this latter wine, produced in 2004, expressed exactly what we expected: the uniqueness of the grapes (100% Carmenère) which, on the Berici Hills, produces emotions that just cannot be found anywhere else.



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.

Annual production: about 250.000 bottles/year

ENOLOGY

Destalking and crushing. Skin contact for 4 - 12 hours followed by pressing. Cold settling for 12 - 24 hours at cold temperature. 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. Pleasant on the palate with sweet almond on the finish.

RECOMMENDED COMBINATION:

Risotto and white fish, raw fish, salads.

SERVING TEMPERATURE: 8-10 °C

NOTES:





VIGNETI DI FOSCARINO

Type: Dry white wine

Area: Soave Classico

Variety: Garganega 100%

Our interpretation of the Soave Classico looking back to past times. A selection of grapes coming from the old pergola vineyards located on the East side of the Monte Foscarino, used barriques and minimalist oenology

Annual production: about 50.000 bottles and 520 magnums

ENOLOGY

Destalking and crushing are followed by skin contact for 8-12 hours. After the grapes are pressed the must is allowed to settle for 12 - 24 hours at cold temperature. Alcoholic and malolactic fermentation takes place in barriques not new. Prior to racking, batonnage is carried out every 4 weeks for about 6 months. Fining for 6 months in stainless steel vats. Filtration through a coarse filter occurs prior to bottling.

IMPRESSIONS

Intense yellow colour. On the nose there is honey of sweet field flowers such as camomile, elder flower, iris. Large and round on the palate with a finish of sweet almond.

RECOMMENDED COMBINATION:

Baccalà with polenta, fish soup, risotto.

SERVING TEMPERATURE: 10-12 °C

NOTES:





VIGNETO DU LOT

TYPE:	Dry white wine	
AREA:	Soave Classico	A Soave Classico obtained from a single vineyard producing high concentration grapes.
VARIETY:	Garganega 100%	The colour of the label changes every year.

Annual production: about 13.000 bottles

ENOLOGY

Destalking and crushing are followed by skin contact for 4-8 hours. After the grapes are pressed the must is allowed to settle for 12 hours at cold temperature. Alcoholic and malolactic fermentation take place in 30% new barriques (50% allier 50% never). Prior to racking, batonnage is carried out every 6 weeks for about 6 months. Fining for 6 months in stainless steel vats. Filtration, through a coarse filter, occurs prior to bottling.

IMPRESSIONS

Intense yellow colour. The nose is powerful and varies towards honey of sweet field flowers such as camomile, elder flower, iris. On the palate the wine shows excellent structure and weight with an intense, creamy, complex finish of sweet almond and vanilla.

RECOMMENDED COMBINATION:

Shellfish cooked also in oriental recipes.

SERVING TEMPERATURE:

12-14 °C

NOTES:





CHARDONNAY

TYPE: Dry white wine

AREA: Soave Classico and Pedemontana

VARIETY: Chardonnay 100%

Annual production: about 40,000 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. Filtration prior to bottling.

IMPRESSIONS

Bright yellow colour. Great aromatic vigour with an intense nose of apple and citrus. On the palate the wine is well structured with notes of apple, pear and banana. Fresh and persistent finish.

RECOMMENDED COMBINATION:

Aperitif, wild strawberries, hummus, lobster.

SERVING TEMPERATURE: 8-10 °C

NOTES:





VULCAIA SAUVIGNON

TYPE: Dry white wine

AREA: Soave Classico and Pedemontana

VARIETY: Sauvignon 100%

Annual production: about 30.000 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. Light filtration prior to bottling

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

NOTES:





VULCAIA FUME'

TYPE: Dry white wine

AREA: Soave Classico

VARIETY: Sauvignon Blanc 100%

Annual production: about 20.000 bottles and 520 magnums.

ENOLOGY

Destalking and crushing are followed by skin contact for about 3 hours. After the grapes are pressed the must is allowed to settle for 12 hours at cold temperature. Alcoholic fermentation followed by malolactic fermentation takes place in 30% new barriques made from heavy toasted wood. Prior to racking, batonnage is carried out every 6 weeks for about 7 months. Filtration, fining for 6 months in stainless steel vats before bottling.

IMPRESSIONS

Intense golden colour. Nose of roasted coffee with hints of oak and tropical fruits. On the palate: great fruit concentration with grapefruit, pineapple, passion fruit and citrus. Strong and persistent finish of all the flavours.

RECOMMENDED COMBINATION:

Smoked fishes such herring and salmon. Also good with caviar, bottarga and roasted liver.

SERVING TEMPERATURE: 12-14 °C

NOTES:





Carmenere *Più...*

TYPE: Dry red wine

AREA: Colli Berici

VARIETY: Carmenère 70%
Merlot 30%

'Più' means 'more' in Italian and there's more than just Carmenere in this typical blend from the Colli Berici. Merlot is a civilising influence, the plummy accent and refined tannins marry well with a touch of French oak. The iron-rich clay soil over a limestone base is perfect for Bordeaux varieties and Carmenere, introduced in the 19th century, suffered from amnesia for decades.

Annual production: about 80.000 bottles

ENOLOGY

All the varieties are 100% destemmed. After 12 days' maceration in upright stainless fermenters with internal paddles the must is racked and malo occurs in steel. The wine is aged in old French oak barriques for 12 months. A final racking is followed by a gentle pad filtration before bottling.

IMPRESSIONS

Vivid ruby core with a narrow purple rim. Pronounced nose with black cherry, pepper, cocoa. Elegant front-palate with fresh acidity, firm, integrated tannins and medium+ length.

RECOMMENDED COMBINATION:

At its best with local salami (sopressa, sopressa with garlic and Val Liona DOP ham) grilled pork.

NOTES:





BRADISISMO

TYPE:	Dry red wine	
AREA:	Colli Berici	
VARIETY:	Cabernet Sauvignon 70 % Carmenere 30 %	Our first red wine.

ANNUAL PRODUCTION: about 26.000 bottles and 500 magnums.

ENOLOGY

After destalking and crushing, maceration in vertical steel vats for 12 days. After the grapes are pressed, the wine is transferred to french oak barriques where malolactic fermentation takes place followed by 15 months of ageing. The wine is then racked and lightly filtered before bottling.

IMPRESSIONS

Deep red colour. The nose displays an intense bouquet of red and black fruit, pepper, dried cherries, cocoa and vanilla. It is soft and round on the palate with generous and balanced tannins and acidity. Persistent.

RECOMMENDED COMBINATION:

Barbecue, meat grilled on olive wood

NOTES:





ORATORIO DI SAN LORENZO

TYPE: Carmenere Riserva D.O.C.

AREA: Colli Berici

VARIETY: Carmenere 100%

Obtained only in favourable vintages from a selection of the best grapes grown exclusively in our Carmenere vineyard situated beside the Oratorio di San Lorenzo in Località San Germano dei Berici (Vicenza).

Annual production: varying from 5.000 to 10.000 bottles.
Produced only in favourable vintages.

ENOLOGY

Maceration and fermentation for 14 days in upright stainless fermentors. After the grapes are pressed, malo occurs in tanks. The wine is than racked into 50% new and 50% one year French oak barriques and matured for 18 months in wood before a light filtration and bottling. The wine spends a further 12 months in bottle before release.

IMPRESSIONS

The grapes, fully ripen, bequeath a deep, almost opaque, carmine red colour and concentrated nose of black fruit, cocoa, pepper. Authoritative in the mouth, it shows superb balance with ripe tannins and a round, generous finish of rare length.

RECOMMENDED COMBINATION:

Polenta and sopressa vicentina D.O.P., grilled or smoked pork

NOTES:





Carmenere grape - Colli Berici

