

AZIENDA AGRICOLA  
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## FOSCARINO

This is our interpretation of Soave Classico with an eye to history: an old-style Soave that recalls the traditions of our ancestors and offers forgotten aromas and flavors. A selection from old, south-facing vines, employing pre-used barrels and minimalist winemaking.



### Denomination

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

### Vintage

2019

### Variety

100% Garganega

### Altitude

Between 100 and 200 mt above sea level

### Exposure

South-East / South-West

### Soil

Igneous basalt (Volcanic)

### Vine Training System

Veronese Pergola

### Plant Density

3,000 vines / ha

### Average Age of the Vines

50 years

### Average Yield

60 hl / ha

### Area under Vine

A selection from around 10 ha

### Bottles Produced

39,000 75cl bottles; 515 magnums

# AZIENDA AGRICOLA INAMA



## Climate and Harvest

Overall, this was a rather interesting year. The first part was characterized by some difficulties which, however, we succeeded in dealing with in an optimum manner. After a cold, dry winter, the spring of 2019 was marked by anomalous swings in temperature and higher than average rainfall, which regenerated the water reserves in the soil. These factors led to a slight slowdown in the vegetative development of the vines and in the subsequent phases of bud growth and fruit setting. Moreover, considerable attacks of peronospora forced us to carry out prompt, targeted treatments.

The situation changed drastically at the end of May, when a rise in temperatures and sunny days favored considerable growth in the vegetation. July and August were hot but not unduly so; also, sporadic rain showers cooled the air and boosted water reserves: the vines therefore remained active, recuperating some of the delay they had accumulated at the beginning of the growing cycle.

September and October - the period when the aromas in the grapes evolve and their tannins ripen - were, on the other hand, ideal from a climatic point of view: these were mild, dry months, characterized also by good thermal excursions between day and night. The Garganega was harvested manually in 15 kg crates between 25<sup>th</sup> September and 27<sup>th</sup> October.

## Vinification and Maturation

Once arrived at the winery, the grapes are delicately crushed, and the juice then remains macerating with the skins for 3-12 hours. After 24 hours of static sedimentation, the must undergoes its alcoholic fermentation in French oak third and fourth-passage barriques (70%) and in stainless steel vats (30%). Ageing lasts for 6 months, during which periodic bâtonnage is carried out, and only subsequently is the wine blended and transferred into stainless steel. In November the "Soave Classico Foscario" is bottled and remains in our cellars for a few months before being released onto the market.

## Tasting Notes

The nose is fresh, mineral, yet deep, with aromas of wildflowers (elderflower, iris, and chamomile). On the palate it is rich, complex, and multi-layered, with an almondy aftertaste. With time, these notes transform into even more complex sensations of pollens and dried flowers.

## The Story of the Label

The label features two heads, based on those originally created by the English architect Inigo Jones (1573-1652), the first representative in Britain of architecture in the classic style, inspired by Italian models, Palladio and Scamozzi in particular. This image is so important to us that it has become our company's logo: the expressions on the two faces, which originally had to do with love, here represent the two faces of wine: the sacred, meditative one on the right, and the profane, euphorically inebriated one on the left. Wine, a perfect symbol of the essence of a human being, may - depending on the conditions - be sacred, religious or bacchanalian.