INAMA

Bradisismo

Our Classic Riserva: 1997 was the first vintage of the wine that we called Bradisismo, just like the geological phenomenon that created the territory of the Colli Berici. Bradisismo expresses a synthesis between the intense aroma of ripen and concentrated cherry of the Cabernet Sauvignon, together with the vividness of the Carmenere, pepper, cocoa and wild berries, and the lavishness of Cabernet Franc.

Denomination
Colli Berici D.O.C. Cabernet

Vintage
2021

Varieties and Vine training system
Cabernet Sauvignon, Carmenere, and Cabernet Franc - Guyot training

Altitude and Exposure
Between 50 and 150 mt above sea level - South

Soil
Iron-rich clay over limestone

Age of the Vines
Between 15 and 50 years

Area under Vine
A selection from around 20 ha

INAMA

Vinification and Maturation

The grapes, harvested by hand in 15 kg crates, are delicately destemmed. The alcoholic fermentation takes place in temperature-controlled stainless steel vats, lasting 23-28 days. The wine then matures in French oak *barriques* (41% new, 59% used once before) for a total of 12 months. After *assemblage*, our "Bradisismo" rests for a further 4 months in stainless steel before being bottled.

Tasting Notes

The nose displays an intense bouquet of red and black fruit, spices, pepper, ripe cherries and vanilla. The tannins are well-balanced and give the wine added longevity.

The Story of the Label

The current label was designed at the end of the 1990s, when the vineyards were purchased. It offers a view that is rather more linked to the Colli Berici territory.

The drawing by the architect Nicholas Wood shows the house in the heart of the Lonigo property, surrounded by vineyards, where the Inama family lives.

The dwelling was built between 1600 and 1700, probably on a pre-existing medieval site, and renovated in the nineteenth century. The house initially belonged to the Venier family from Venice who, in the 1700s, used to cultivate tobacco on the flat areas of the territory. Traces of this activity can be deduced from the "barchesse" that still stand next to the house and that were used for drying the tobacco leaves. In those days, all of the Province of Vicenza was part of the Venetian Serenissima Republic and many Venetian families had property in the Colli Berici area.