INAMA

CHARDONNAY

Our Chardonnay represents an expression of our *terroir*. It is the only wine we produce from Chardonnay grapes, cultivated on both volcanic and limestone soils. Fine and floral.

Denomination
Chardonnay del Veneto I.G.T.

Vintage
2024

Variety and Vine training system
Chardonnay - Pergola Veronese and Guyot training

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

Soil
Igneous basalt (Volcanic) and limestone

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
Bright yellow in color. Vibrant aromas: an intense, fruity nose. On the palate: lively, well-balanced, and full-flavored. A fresh, persistent finish.

The Story of the Label
The label shows an optical experiment, taken from the "Encyclopédie Diderot", a vast work published in the 18th century and the first widely distributed modern encyclopedia. The inspiration for this label came from the film "The Draughtsman's Contract" by British director Peter Greenaway, which focuses, in an 18th century context, on the theme of the relationship between reality (ambiguous in itself) and its representation, which – far from allowing it to be deciphered – makes it even more complex and impenetrable.