INAMA

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
2025

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. The must undergoes its alcoholic fermentation and refinement in temperature-controlled stainless steel vats.

Tasting Notes
Straw yellow in color. A nose reminiscent of 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.