INAMA

VINTAGE COLLECTION 2016

Available from October 1st 2024

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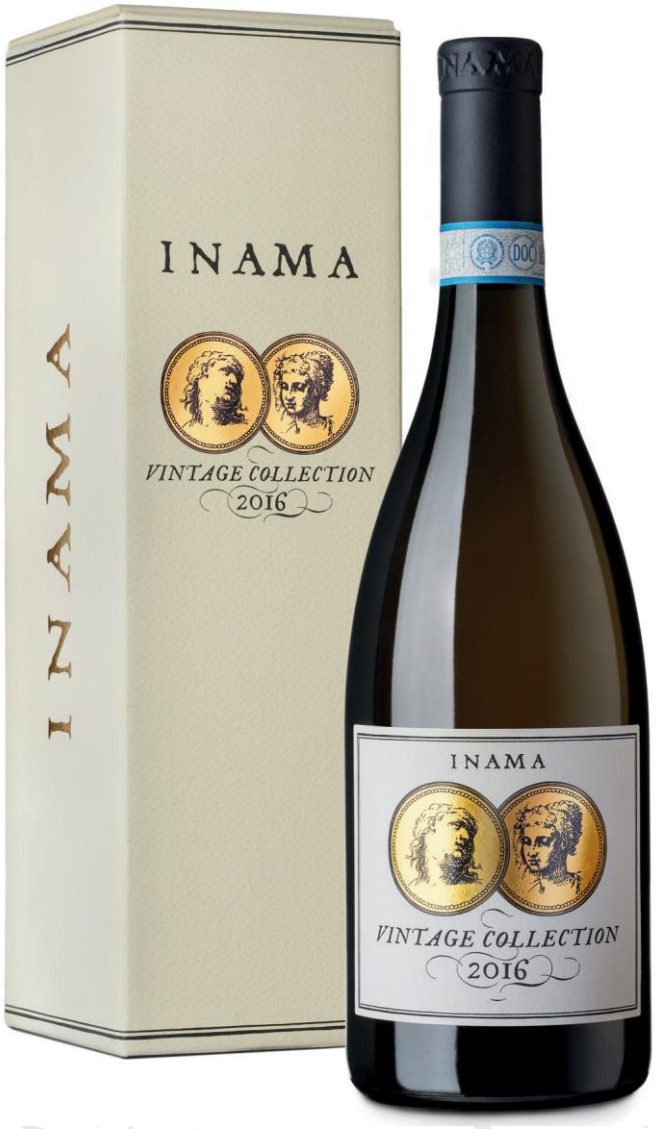
The **2016 vintage** will be remembered as **one of the most extraordinary** in our winery's history. The weather conditions were simply ideal: a rainy winter prepared the soil with abundant reserves of water, a mild spring favored uniform flowering, and a hot summer (but not excessively so) allowed the grapes to ripen slowly and completely. The result was a harvest of exceptional quality, with fruit that acquired perfect equilibrium.

Driven, therefore, by **curiosity** and a desire to give maximum expression to this wonderful year, we embarked on a new process of experimentation.

Conscious of Garganega's excellent propensity for aging, we selected some of our outstanding vineyards on the Foscarino hill, with the idea of dedicating even greater attention to these grapes and allowing this wine to undergo a longer maturation, so that it acquired greater intensity while maintaining freshness and balance.

after **6 months' maturation in barriques**, the wine remains on its fine lees in horizontal **stainless-steel tanks for 5 years**.



Like an ancient two-headed coin, this wine has traveled through time, thus acquiring yet more worth: the value that comes from patience and expectation.

That, then, is the story of our **Vintage Collection 2016**: the expression of a great vintage from our finest vineyards.

Total production:

6.630 bottles and 298 magnums

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Denominazione

Soave Classico D.O.C.

Vintage: 2016

Vineyard and Terroir

Variety: 100% Garganega

Vine training system: Veronese Pergola

Altitude: 150-250 mt. above sea level

Exposure: South-East/South-West

Soil: Igneous basalt (volcanic)

Age of the vines: 20-70 years old

Area under vine: a selection from 20 hectares

Harvest period: 10th-20th October

Production area: a selection from Monte

Weather conditions and ripening

2016 was an outstanding year for Soave Classico. The winter, with its normal amount of rainfall, ensured an ideal start to budbreak and the various vegetative phases of the vines. The spring months provided weather conditions that were generally good, and constant from the point of view of temperatures. In June there were some minor problems with flowering, which were then overcome in July and August, characterized by a satisfactory balance between average temperatures and rainfall, thus ensuring excellent ripening of the grapes' aromatic components. The thermal excursions between day and night also favored the development of interesting floral bouquets. In September and October, the climate was dry, allowing us to pay great attention to the final stages of ripening.

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Vinification and maturation

Preliminary operations: soft pressing, with only the free-run juice being kept for a few hours in contact with the skins to extract the grapes' aromatic components.

Vinification: during maceration, the indigenous microflora gives character to the must; this is followed by temperature-controlled alcoholic fermentation in *barriques* (used once, twice or three times before) for approximately two weeks. Malolactic fermentation is not carried out.

"Élevage" and maturation: after a further 6 months' maturation in *barriques*, the wine remains on its fine lees in horizontal stainless steel tanks for 5 years. The large surface of wine in contact "*sur lie*" allows our Vintage Collection to become richer.

Bottling: Our 2016 Vintage Collection was bottled in May 2022 and continued to mature for over 2 years before release.

Tasting notes

Very pretty yellow color with aromas of dried lemons, apples and blossom honey. Some apricots. Hints of caramel. Full-bodied with a honeyed character and light creme caramel, pears and apples in the finish. Fresh acidity with a creamy texture. Fascinating aged white flavors. Fermented and aged six months in old barrels and then seven years on the lees. From the best batch of the best parcels of Foscarino.
James Suckling

The story of the label

The two faces, originally drawn by Inigo Jones, have always been features of the label of our Foscarino, symbolizing the sacred and profane aspects of wine. In this version, the two heads become two coins, which embody the value of time.