INAMA

VULCAIA FUMÈ

With Vulcaia Fumé, the company's first wine, our idea was to make the *terroir* of Soave known, not yet by means of its classic wine, but with an interpretation of Sauvignon grapes. It is a wine that is unique of its kind, standing apart from any fashionable style or category.

Denomination
Sauvignon del Veneto – I.G.T.

Vintage
2023

Variety and Vine training system
Sauvignon - Single-sided Pergola and Guyot training

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

Soil
Igneous basalt (Volcanic)

Age of the Vines
Between 10 and 30 years old.

Area under Vine
Harvest on 9 ha

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Vinification and Maturation

On arrival at the winery, the bunches are selected and then destemmed, followed by cold maceration. After natural settling, the must undergoes its alcoholic fermentation in heavy toasted French oak *barriques* (30% new, 50% used once before, 20% used twice before).

Tasting Notes

A nose with volcanic/mineral, spicy and floral sensations. On the palate, it reveals notes of tropical and citrus fruits, and great complexity of flavor. A tangy and persistent finish.

The Story of the Label

The label features a plan of the Berga Theater in Vicenza, built during the Roman era (1st-2nd century A.D.) under the Emperor Hadrian, using the technique of "opus caementicium" with soft types of limestone from the Colli Berici, much appreciated for the ease with which they could be worked. Damaged by earthquakes and by a fire, the theater was dismantled between the 15th and 18th centuries, and its marble and statues were used in the construction of various buildings. The supreme architect of the Veneto, Andrea Palladio, drew up a plan for it in the 1500s (*Plan of the ancient theater of Vicenza*). The sketch shows a reconstruction of the plan in the 5th book of Vitruvius by Daniele Barbaro (1556), redrawn and adapted by the architect Nicholas Wood.