INAMA

Vin Soave

This is our entry-level wine, the one we call “a little everyday luxury”. A classic, harmonious, intensely flavored wine: its minerality and hints of wildflowers make it attractive and intriguing, and easy to pair with food.

Denomination
Soave Classico D.O.C.

Vintage
2025

Variety and Vine training system
Garganega – Pergola Veronese and Guyot training

Altitude and Exposure
Between 100 and 250 mt above sea level - South-East / 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 1-8 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
Pale yellow in color. A fine, delicate, sweet nose of wildflowers: chamomile, elderflower, and iris. Mineral on the palate, with an aftertaste of sweet almonds.

The Story of the Label
The label is simple, adorned with a frieze taken from a book of neoclassical designs. The lettering is in a 17th century style.