



INLÀRI

TRADITIONAL METHOD SPARKLING WINE

“Inlari” means “through the air” in the local dialect — a name inspired by the wine’s fine, lively bubbles.

This traditional-method sparkling wine is made exclusively from organically grown Turbiana grapes. Twenty-four months on the lees enhance the variety’s natural character, balance and elegant expression.



TASTING PROFILE

APPEARANCE

Intense straw yellow with subtle green highlights and a fine, persistent perlage

NOSE

Delicate aromas of fragrant yeast lead to a refined bouquet of fruit, flowers and vanilla.

PALATE

Fresh and pleasantly savoury, with a smooth, delicate mousse and an elegant, harmonious finish.

VINEYARD & WINEMAKING

GRAPE VARIETY	100% Turbiana	PRODUCTION AREA	Lonato del Garda hills (Brescia), Italy
ALTITUDE	130 m above sea level	SOIL	Morainic soils rich in clay and gravel
TRAINING SYSTEM	Guyot	HARVEST	Hand-picked in the second half of September
VINIFICATION	Traditional white-wine vinification followed by secondary fermentation in the bottle; at least 24 months on the lees.	BOTTLE AGEING	At least 3 months
ALCOHOL 12 % vol.	SERVE AT 4–6 °C	PAIRING Ideal as an aperitif and versatile throughout the meal. Excellent with fish dishes and egg-based recipes.	