

MARCHESI FUMANELLI

VALPOLICELLA CLASSICO SUPERIORE DOC 2016

BACKGROUND

The Marchesi Fumanelli family has cultivated grapes and produced wines from their estate for 28 generations dating back to 1470. They deftly combine traditional and modern techniques to produce authentic expressions of their distinctive terroir. Fumanelli is one of the region's largest and most historic family owned wineries, having 78 acres of exclusively estate grown fruit within the walls of their ancient property, located eight miles from Verona. The Squarano estate is situated in the heart of Valpolicella, on a gentle hilltop surrounded by vineyards, cherry, and cypress trees.

APPELLATION

Valpolicella, Italy

VARIETAL COMPOSITION

40% Corvina, 40% Corvinone, 20% Rondinella

WINEMAKING & VINTAGE NOTES

Hand harvested and selected from 30-40 year old pergola and 8-10 year old guyot vines on the Squarano Estate. Wine harvest is done by careful hand selection when the grapes are mature around the end of September/mid-October.

AGEING

Refinement takes place for 8-10 months in French barriques followed by a minimum of 3 months in the bottle.

TASTING NOTES

Brilliant ruby red color, with a pleasant aroma of dark cherry and mature forest fruit. Dry and velvety on the palate, with a hint of bitter almond. Soft presence of sweet vanilla and soft tannins. A well structured wine, with a soft, intense, long and persistent finish.

WINEMAKER

Flavio Peroni

TECHNICAL DATA

Alcohol
13.5%

Fumanelli

Fumanelli
VALPOLICELLA
CLASSICO SUPERIORE

ICONIC WINES FROM
AN ICONIC FAMILY

Pedigree and provenance
in the heart of Valpolicella.

