



*Fumanelli*

## PASSION

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. Today, Marchesi Fumanelli wines are the reference point for Pedigree and Provenance in the heart of Valpolicella.



## INTEGRITY

Since joining his historic family winery, Armando has overseen the restructuring and replanting of the wine cellars and vineyards to bring the Squarano Estate back to its splendor and glamour of past centuries. In 1998, the cellars at the Squarano estate underwent a careful restoration to once again house the oak barrels for the aging of the classical Valpolicella wines. The barrel fragrances evoke the scents of the local hills of cypresses and cherries, having the colors, traditions and culture of the territory.



## FAMILY

Marchesi Fumanelli is a family owned and managed winery currently managed by Armando Fumanelli. In his role as Proprietor and CEO of Marchesi Fumanelli, Armando leads his experienced team. Armando started managing the family winery in 1998 after his grandfather passed away. Prior, he completed a Political Science degree in Switzerland and then worked as a Trade Attache for the Italian Embassy in East Africa and the Middle East.



## CURIOSITY

The Squarano estate is located in the heart of Valpolicella, on a gentle hilltop surrounded by vineyards, cherry and cypress trees. Built in the seventeenth century by the noble Fumanelli family, one can still admire the inscriptions and archaeological remains to be seen on the grounds of the villa, including the vestiges of a temple dedicated to the Goddess Flora, built by the Romans who planted the first vines over a thousand years ago.



## 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, eight miles from Verona.

In the vineyards the dominant soil compositions are grey Eocene limestone and Basaltic tuff with a combination of clay and calcareous formations. The soil layers follow the direction of the hill and they are ochre in color, only lightly eroded and with extraordinary balance.

In the vineyards sustainable & organic farming practices are employed including: drip irrigation, no pesticides and hand harvesting.

