



# MARCHESI FUMANELLI

## "SQUARANO" VALPOLICELLA CLASSICO SUPERIORE DOC 2014

### 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

2014 was a rainy season in Italy but thanks to the high selection of grapes and careful work in the vineyard we have reached a good quality product. The grapes are hand harvested and selected from 30-40 year old pergola and 8-10 year old guyot vines on the Squarano Estate. Part of the grapes, (about 30%), are let to dry in plateaux for 30 to 40 days during October/November. Vinification occurs separately with cold maceration. Overall, the harvest was dry and earlier than usual which led to a shorter drying period.

### AGING

The wine ages for 14-15 months in French barriques and for at least 6 months in bottles for further maturation.

### TASTING NOTES

Intense and pleasant aromas of tart cherry, leather, underbrush, moss, tobacco and barnyard note. On the palate, smooth mouthfeel with supple tannins and intense flavors of berry, chocolate and dark.

### WINEMAKER

Flavio Peroni

### TECHNICAL DATA

Alcohol  
14%



*Fumanelli*



ICONIC WINES FROM  
AN ICONIC FAMILY

Pedigree and provenance  
in the heart of Valpolicella.

