



MARCHESI FUMANELLI

SQUARANO 2010

VALPOLICELLA CLASSICO SUPERIORE DOC



BACKGROUND

The Marchesi Fumanelli family has cultivated grapes and produced wines from their estate since 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, eight miles from Verona. The Squarano estate is located 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

The region saw a cold spring followed by hot weather in the early summer leading to moderate temperatures in the second half of the summer. 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.

AGEING

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

TASTING NOTES

A very expressive color of cherry red with violet hints. The bouquet is pronounced with mature red fruits such as cherries and blackberries with black licorice, sandalwood, cedar and spice notes. Fine tannins linger on the spiced finish. A full bodied harmonious wine.

WINEMAKER

Flavio Peroni

TECHNICAL DATA

Alcohol
14%

SUGGESTED RETAIL PRICE:
\$53.99



90 WINE SPECTATOR
POINTS October 2015

