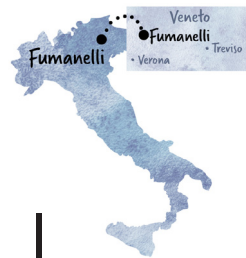


Armando Fumanelli
Proprietor & CEO



MARCHESI FUMANELLI



VENETO, ITALY

“Octavius” Amarone della Valpolicella Riserva DOCG

Amarone della Valpolicella Riserva DOCG

“Squarano” Valpolicella Classico Superiore DOC

Valpolicella Classico Superiore DOC

“Terso Bianco” Veneto IGT

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.





MARCHESI FUMANELLI



MARCHESI FUMANELLI TERSO BIANCO VENETO IGT 2014

- A sophisticated white wine from the homeland of Italy's most robust reds
- 30-40 year old vines, exclusively estate grown fruit
- Aged 18 months in barrel & 2 years in bottle



MARCHESI FUMANELLI VALPOLICELLA CLASSICO SUPERIORE DOC 2015

- Hand harvested and selected from 25-30 year old pergola and 8-10 year old guyot vines on their Squarano Estate
- Hand harvested and selected grapes
- Aged for 8-10 months in French barriques, 3 months in bottle



MARCHESI FUMANELLI SQUARANO VALPOLICELLA CLASSICO SUPERIORE DOC 2014

- Hand harvested and selected from 40 year old pergola and 8-10 year old guyot vines on their Squarano Estate
- A 'baby' Amarone
- 30% of grapes dry on traditional wooden plateaux for 30-40 days
- Aged 15 months in French barriques and 6 months in bottles



MARCHESI FUMANELLI AMARONE DELLA VALPOLICELLA DOC 2013

- One of the most acclaimed estate grown Amarones
- Vines are 40 years old and grown with the traditional Veronese pergola system
- Hand harvested and selected grapes, dried for 120 days losing over 40% of their weight
- Aged for 30 months in French oak barriques and 8-12 months in bottle



MARCHESI FUMANELLI OCTAVIUS AMARONE DELLA VALPOLICELLA RISERVA DOC 2010

- One of the most acclaimed estate grown Amarones
- Hand harvested and selected grapes, dried for 120 days, losing over 40% of their weight
- Aged for 48 months in French oak barriques and 12 months in bottle

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POINTS

WINE SPECTATOR
2/19



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