



WINEMAKER

Flavio Peroni

TECHNICAL DATA

Alcohol
13.5%

MARCHESI FUMANELLI

"TERSO BIANCO" VENETO IGT 2015

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

50% Garganega, 50% Trebbiano Toscano

WINEMAKING & VINTAGE NOTES

The grapes are carefully hand harvested and placed into plateaux where they are left to rest for 15-20 days. The grapes are destalked and left to macerate together with the grape skins in the pneumo press with enzymes for several hours. The must is separated and statically settled, helped by cold temperatures. After a few days, when the alcoholic fermentation, with temperature checking in stainless steel tanks has started, the must is placed in 500 liter tonneaux in the middle of the fermentation cycle, where it stays recurrent batonage and micro-oxygenation until June.

AGEING

Aged 18 months in barrel and a further 1 year in the bottle.

TASTING NOTES

Deep golden yellow color. Intense, nutty, and toasty aromas on the nose. The palate is concentrated, and powerful with lemony freshness and bready notes. A striking wine with flavors of acacia, lime blossoms and fresh apricots. Amazing acidity resulting from a long period of maturation.



Fumanelli

ICONIC WINES FROM
AN ICONIC FAMILY

Pedigree and provenance
in the heart of Valpolicella.



TAUB FAMILY
SELECTIONS