



# MARCHESI FUMANELLI

TERSO 2011

BIANCO VENETO IGT

## 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

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 litre tonneaux in the middle of the fermentation cycle, it stays here with recurrent batonage and micro-oxygenation until June.

## TASTING NOTES

Deep golden yellow color. Intense, nutty, and toasty aromas on the nose. The palate is concentrated, powerful, and nutty 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.

## WINEMAKER

Flavio Peroni

## TECHNICAL DATA

Alcohol  
13.5%

SUGGESTED RETAIL PRICE:  
\$53.99



*Terso*

*Marchesi Fumanelli*

**90** WINE SPECTATOR  
POINTS August 2015

