



MARCHESI FUMANELLI

VALPOLICELLA CLASSICO SUPERIORE DOC 2013

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

2013 was a very humid and rainy winter, followed by a warm, dry summer with a little rain during the first part of harvesting. Hand harvested and selected from 30-40 year old pergola and 8-10 year old guyot vines on the Squarano Estate. Wine harvest is done by careful hand selection when the grapes are mature around the end of September/mid-October. Part of the grapes, about 30%, are left to dry on wooden plateaux for 30-40 days during October - November. Vinification occurs separately.

AGEING

Refinement takes place for 8-10 months in French *barriques* followed by a minimum of 3 months in the bottle.

TASTING NOTES

A ripe and juicy red, balanced by tangy acidity and flavors of candied currant, cherry and blackberry with hints of vanilla dried herbs and tea leaf. Mouth watering finish, a wine of great structure and elegance.

WINEMAKER

Flavio Peroni

TECHNICAL DATA

Alcohol
13.5%

SUGGESTED RETAIL PRICE:
\$29.99



90 WINE SPECTATOR
POINTS June 2015

