

Squarano Valpolicella Classico Superiore DOC 2017



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.

TERROIR & VINTAGE NOTES

The Squarano estate is situated in the heart of Valpolicella Classico, on a gentle hilltop surrounded by vineyards, cherry, and cypress trees.

WINEMAKING & AGING

Hand harvested and selected from 30-40-year-old pergola and 8-10-year-old guyot-trained vines on the Squarano Estate. About 30% of the grapes are let to dry for 30 to 40 days during October and November. The fresh and dry grapes are cold-macerated and vinified separately. The wine ages for 14-15 months in French barriques and for at least 6 months in bottles for further maturation.

TASTING NOTES

Intense and pleasant aromas of tart cherry, leather, underbrush, moss, tobacco and spice. A smooth mouthfeel with supple tannins and intense flavors of berry, chocolate, and dark.



ORIGIN

Valpolicella Classico Superiore DOC,
Veneto, Italy

GRAPE VARIETIES

40% Corvina, 40% Corvinone, 20%
Rondinella

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, Closure: Cork

WINEMAKER

Flavio Peroni



750ML

