



Terso Bianco 2014

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 grapes are placed on wooden plateaux, where they are left to rest for 15–20 days. The grapes are then destemmed and macerated with their skins for several hours. The must is separated and settled, helped by cold temperatures. Fermentation begins slowly in stainless steel tanks, then after a few days, when the must is in the middle of the fermentation cycle, it is placed in 500 liter tonneaux, where it is treated with batonage and microoxygenation for a few months. 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. High acidity resulting from a long period of maturation.



ORIGIN

Veneto IGT, Veneto, Italy

GRAPE VARIETIES

50% Garganega, 50% Trebbiano
Toscano

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, Closure: Cork

WINEMAKER

Flavio Peroni



750ML

