



# Valpolicella Classico Superiore DOC 2018

## 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. Manual harvest is carried out around the end of September through mid-October. Refinement takes place for 8-10 months in French barriques, followed by a minimum of 3 months in the bottle.

## TASTING NOTES

Brilliant ruby red color, with a pleasant aroma of dark cherry and mature forest fruit. Dry and velvety on the palate, with a hint of bitter almond. Soft presence of sweet vanilla and soft tannins. A well structured wine, with a soft, intense, long and persistent finish.



## ORIGIN

Valpolicella Classico Superiore DOC,  
Italy, Italy

## GRAPE VARIETIES

40% Corvina, 40% Corvinone, 20%  
Rondinella

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

## WINEMAKER

Flavio Peroni



750ML

