

TENUTE VENTURINI FOSCHI
VARANO DEI MARCHESI | PARMA

FONIO



Variety

100% Chardonnay

Agricultural Method

Organic



Wine Making Process

Once picked up the grapes are stored for 12 hours in a cold room, then they receive a soft pressing. The making process happens in stainless steel tank with controlled temperature (16 °C)

Ageing

In french oak barrels for 6 months

Temperature Service

10-12 °C

Alcohol content

13,5% VOL

Food Pairing

Croaker tartare, smoked salmon, white meat and blue cheeses



Denomination

IGT EMILIA

Production area

Noceto (Parma)

Planting density

3500 plants/ Ha

Produced bottles

2.000

Growing system

Guyot

Grape tons/Ha

7 tons/ha

Harvest method

Hand picked in 18 kg crates



Discovering Fonio

This wine has an international soul based on the most widespread variety in the world for the production of white wines: His Majesty The Chardonnay! Small batches of vines extending between Noceto and Medesano treated with care by expert hands allow us to harvest grapes which, after one night in a cold room, are ready to be pressed, preserving all the possible aroma and freshness.

The ageing in french oak barrels ensure to the wine an elegant evolution.

Villa Fontana Soc. Agr. Srl

Località Varano Marchesi, 192 – 43014 Medesano (Pr) - Italy

www.tenuteventurinifoschi.com | info@tenuteventurinifoschi.com | tel. +39 0525 59378