

TENUTE VENTURINI FOSCHI
VARANO DEI MARCHESI | PARMA

EMY



Varieties

Sauvignon blanc

Agricultural Method

Organic



Wine Making Process

Once picked, the grapes are stored for 12 hours in a cold room, then they receive a soft pressing. Fermentation in stainless steel tanks with controlled temperature (16 °C).

Temperature Service

10-12°C

Alcohol content

12,5% VOL

Food pairing

First courses with fish and shellfish, vegetarian dishes, recipes with asparagus



Denomination

IGT EMILIA

Production area

Noceto (PR)

Planting density

3500 Plants/ha

Produced bottles

3.500

Training system

Guyot

Grape tons/Ha

8 tons/ha

Harvest method

Hand-picked in 18 kg crates



Discovering Emy

Fresh, delicate white wine from a single plot of just over half a hectare of Sauvignon Blanc that slopes gently down a 250-meter slope. Easy drinking, the typical aromas of the variety are immediately apparent on the nose: citrus, broom and white peach. Perfect as an aperitif thanks to an aromaticity that is not too exuberant, it is exalted with typical local first courses such as Tortelli alle Erbette.

The desire to experiment unusual paths in the Parma wine scene gives way to this micro-vinification in stainless-steel from which a maximum of 3500 bottles are made.

Villa Fontana Soc. Agr. Srl

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