



TENUTE VENTURINI FOSCHI  
VARANO DEI MARCHESI | PARMA

# GEMMA

## Gentile



**Variety**

100% Malvasia di Candia Aromatica

**Agricultural Method**

Organic



**Vinification**

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**

Fried vegetables, local fried pie served with Prosciutto di Parma DOP



**Denomination**

IGT EMILIA

**Production area**

Noceto (Parma)

**Planting density**

3500 plants/ha

**Produced bottles**

8.000

**Growing system**

Guyot

**Grape tons/Ha**

9 tons/ha

**Harvest method**

Hand picked in 18 kg crates



### Discovering Gemma Gentile

Gemma Gentile wine represents a variation on the Malvasia theme dedicated to palates more inclined to softness.

About 50% of the grapes are harvested late in order to ensure a greater sugar and aromatic concentration in the bunches. After fermentation, the wine obtained from overripe grapes is aged for about three months in terracotta amphorae.

The typical aromatic notes of Malvasia di Candia are immediately perceived on the nose, amplified in the mouth by the presence of undeveloped sugars that make this wine a particularly elegant Demi Sec.

**Villa Fontana Soc. Agr. Srl**

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