

Tenute Venturini Foschi, Gemma Gentile Malvasia 2021 IGT Emilia

17

Full bottle 1,322 g. Certified Ecocert organic. From a relatively new estate, established in 2016 by businessman Pier Luigi Foschi and his architect wife, Emanuele Venturini. In 2018 they bought the Villa Fontana di Varano dei Marchesi farm, and this is where they built the winery where these wines are made. 100% Malvasia Candia from a vineyard which is located on a medium-altitude hillside, south-eastern exposure in a well-ventilated microclimate, with high temperatures and neutral clay soils. Approximately half of the grapes are harvested late (almost overripe) in order to ensure a higher concentration of sugar and aroma in the grapes. After fermentation, the wine is aged for about three months in terracotta amphorae, followed by six months in bottle.

Mango, honeyed clementine, dried peach. The sweetness is immediately obvious, but it is beautifully balanced, the palate flooded with ripe orange citrus, nervy electric acidity. Not cloyingly or lusciously sweet – just voluptuously juicy and tasting of intensely ripe but fresh fruit. Honeysuckle blossom winds its way in and through the fruit, and there is the finest brush of allspice and nutmeg spiciness here and there with a trace of citrus-pith bitterness right at the back. Quite a revelation. Slightly addictive... The kind of wine I'd love to try with satay chicken! (TC)

Producer	Tenute Venturini Foschi
Cuvée	Gemma Gentile
Grape variety	Malvasia (/learn/grape-varieties/white/malvasia)
Appellation	IGT Emilia
Region	Emilia-Romagna (/learn/wine-regions/italy/emilia-romagna)
Country	Italy (/learn/wine-regions/italy)
Colour	White
Alcohol	12.5%
Score	17
When to drink	2022 – 2024
Published on	16 Nov 2022
Date tasted	16 Nov 2022
Reviewer	Tamlyn Currin (/author/tamlyn-currin)
Stockist	€20 producer's website