



Tenute Venturini Foschi, Gemma Malvasia 2021 IGT Emilia

16.5

Full bottle 1,318 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 grown 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. Fermented in stainless steel at 16 °C.

So floral! Smells like peach blossom and patchouli. Enchanting prettiness. Musk melon and sweet lemon fruit. Dancing lightness, lively acidity that almost seems to sparkle in the mouth. Despite being so feathery light, it's far from insubstantial, with tangible beginning, middle and end. (TC)

Producer	Tenute Venturini Foschi
Cuvée	Gemma

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	16.5
When to drink	2022 – 2024
Published on	16 Nov 2022
Date tasted	16 Nov 2022
Reviewer	Tamlyn Currin (/author/tamlyn-currin)
Stockist	€18 producer's website