

TENUTE VENTURINI FOSCHI  
VARANO DEI MARCHESI | PARMA

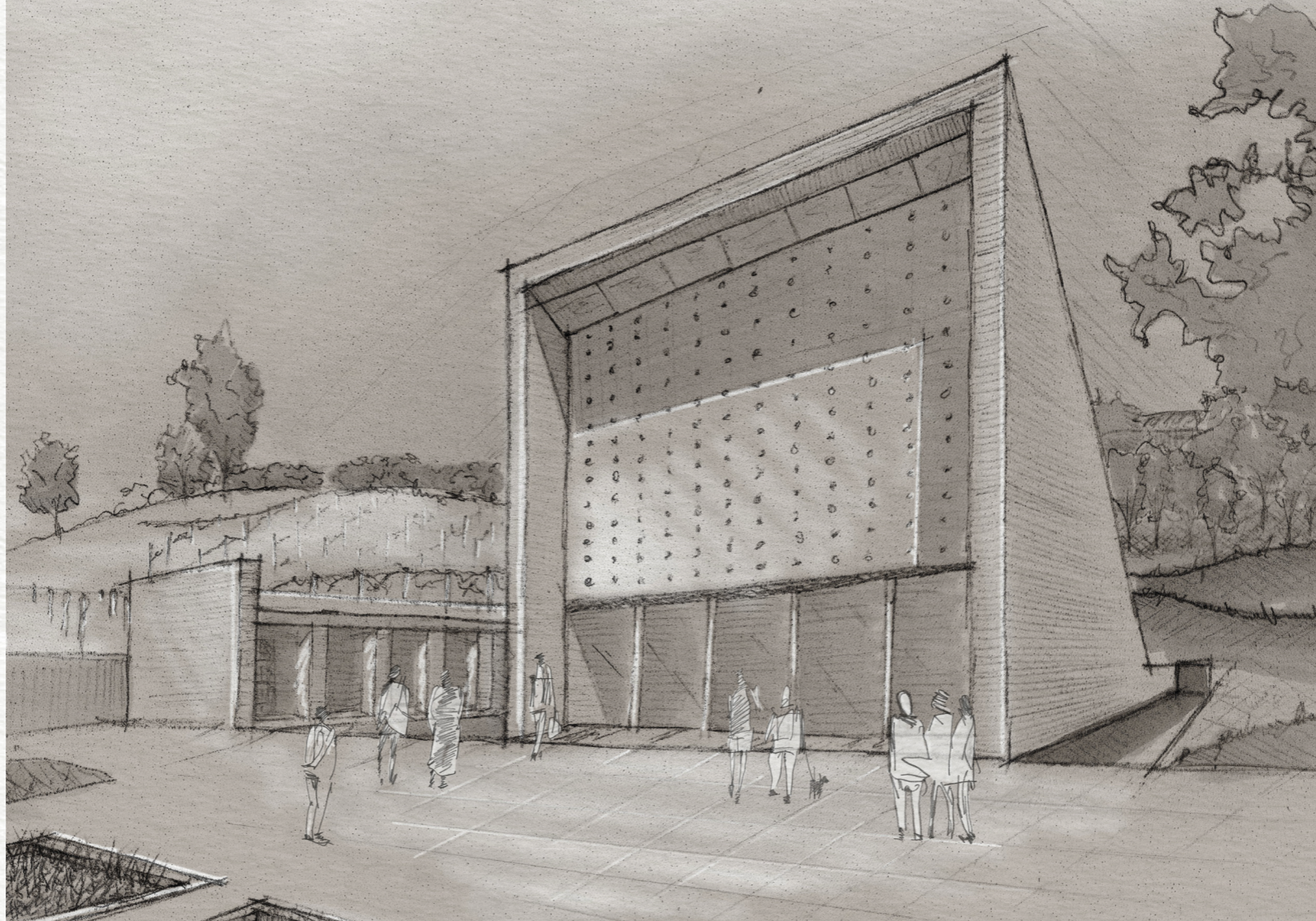


*45° Parallel*

The oenological latitude of perfection

**Villa Fontana Soc. Agr. Srl**

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## THE PROJECT

Tenute Venturini Foschi are a young winery with a clear mission: to produce and market quality wines respecting the rules of nature and so for this reason we follow the strict method of organic agriculture.

The vineyards extend for over 24 hectares in the Parma hills in the areas of Medesano and Noceto. Innovation and elegance is what we want to communicate with our IGT Emilia wines of international scope but with a soul firmly rooted in the local area.

## THE BEGINNING

The dream began in 2016 with the planting of the first vineyard named FONIO entirely dedicated to the production of aromatic Malvasia di Candia, a variety which come from Greece and which grows perfectly conditions in the hills around Parma.

Shortly after, other vineyards were added such as the EMA farm and the large Villa Fontana farm adjacent to the Via Francigena, dotted with centuries-old trees and historic buildings, among which the eighteenth-century Villa Ca 'Fontana stands out.

Overall, the Venturini Foschi estates now expand to over 60 hectares.

*Emanuela Venturini and Pier Luigi Foschi*



## SHADES OF WHITE

Tenute Venturini Foschi are already endowed with an important wine producing potential having planted 18 distinct ampelographic varieties ranging from whites to reds, from dry to demi sec and from native to international grapes. With the 2019 harvest we began to make white wine with the consequent creation of our first "masterpieces":

**GEMMA:** an elegant wine with great longevity obtained from the winemaking in steel tanks of only aromatic Malvasia di Candia grapes. Harvesting is done manually in 20 kg crates which rest for a day and a night in the cold room before pressing. Of marked freshness and persistence, it is well suited to young wine lovers always looking for new wines.

**GEMMA GENTILE:** 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 primary, fruity and floral aromas typical of the Malvasia grape are immediately perceptible on the nose, amplified in the mouth by the presence of undeveloped sugars that make this wine an elegant Demi Sec.

**FONIO:** A complex wine in which it is possible to find a harmonious balance between Malvasia, Chardonnay and Sauvignon Blanc thanks to the use of innovative techniques of winemaking and ageing process. Each wine follows own oenological path through wood, steel and precious terracotta amphorae. The result? A wine of great finesse and structure able to satisfy the most demanding palates.