



TENUTE VENTURINI FOSCHI
VARANO DEI MARCHESI | PARMA

SOPHIA



Varieties

60% Chardonnay, 40% Pinot Nero

Agricultural Method

Organic



Vinificazione

Wine Making Process: Soft pressing with temperature-controlled fermentation (14 °C) partly in steel and partly in French oak barrels. Second fermentation following the Traditional Method and aging "sur lies" for at least 30 months.

Temperature Service

10-12°C

Alcohol content

12,5% VOL

Food pairing

Excellent as an aperitif and paired with seafood crudités and shellfish.



Denomination

Quality Sparkling Wine

Production area

Medesano and Noceto (PR)

Planting density

3500 Piante/ha

Produced bottles

12.000

Training system

Guyot

Grape tons/Ha

9 tons/ha

Harvest method

Hand-picked in 18 kg crates



Discovering Sophia

Tenuous gold color. Fine and persistent perlage, fruity nose with hints of apple, with notes of citrus, acacia flowers and small red fruits.

On the palate dry, fresh and savory, with a firm attack, enveloping body and surrounded by a saline and clean finish.



Villa Fontana Soc. Agr. Srl

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