



TENUTE VENTURINI FOSCHI  
VARANO DEI MARCHESI | PARMA

# DUE MONDI



**Varieties**

60% Merlot, 40% Cabernet Sauvignon

**Agricultural Method**

Integrated

**Wine Making Process**

The harvested grapes are kept for 12 hours in cold storage before undergoing a soft crushing. Maceration and fermentation of the must takes place in temperature-controlled steel silos (16°). Aged for 18 months in tonneaux.

**Temperature Service**

16-18°C

**Alcohol content**

13,5% VOL

**Food pairing**

Meat based courses, fragrant and hearty vegetarian dishes



**Denomination**

IGT EMILIA

**Production area**

Medesano (Parma)

**Planting density**

3500 Vines/Ha

**Produced bottles**

8000

**Training system**

Guyot

**Grape tons/Ha**

8 tons/ha

**Harvest method**

Hand-picked in 18 kg crates



## Discovering DUE MONDI

DUE MONDI unites the two most beloved red grape varieties in the world: Merlot and Cabernet Sauvignon. Aged for 18 months in tonneau barrels and ruby red in color with garnet highlights, DUE MONDI expresses all the depth of a Bordeaux blend on the nose: Fruity aromas of currants and violets are flanked by balsamic and spicy hints such as sweet licorice on a clear vegetal background.

A fruity and savory red wine with fine acidity and a medium-textured palate and a delicate tannic texture and elegant finish.

**Villa Fontana Soc. Agr. Srl**

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