

TENUTE VENTURINI FOSCHI
VARANO DEI MARCHESI | PARMA

eos



Variety

100% Malvasia di Candia Aromatica

Agricultural Method

Organic



Vinification

Late harvest through drying process of the grapes on the vine followed by dehydration in a storage at controlled temperature

Ageing

In terracotta amphorae for 12 months

Temperature Service

8-10 °C

Alcohol content

21% VOL. (Potential) - 12% VOL. (Effective)

Food Pairing

Pan di Parma, Tasty cheeses, desserts and dry cakes with almonds



Denomination

IGT EMILIA - PASSITO

Production area

Noceto (Parma)

Planting density

1600 plants/ha

Produced bottles

1.600

Growing system

Guyot

Grape tons/Ha

4.5 tons/ha

Harvest method

Hand picked in 15 kg crates



Discovering Eos

Malvasia di Candia is a variety originally born in Greece and it is precisely to this ancient origin that we decided to pay a tribute choosing a name inspired by Greek mythology: EOS infact symbolises the Sunrise.

The grapes ripen on the vine until mid-October when they are picked and placed in a room with controlled temperature and dehumidifiers. The drying process, either natural or induced, leads to a high concentration of juice inside the grapes, which then gives to the wine more body and structure. Around mid-November the grapes are finally pressed. It is a soft pressing with an average wine yield of around 50%.

The making process takes place in terracotta amphorae where the wine ferments slowly at about 20° C for 3 weeks; the process stops naturally, so as to have a very high residual sugar (about 200 g/litre) combined with a high alcohol content. After 12 months in terracotta amphorae the the precious nectar is ready to be bottled.

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