

TENUTE VENTURINI FOSCHI
VARANO DEI MARCHESI | PARMA

GEMMA



Variety

100% Malvasia di Candia Aromatica

Agricultural Method

Organic



Vinification

Once picked, the grapes are stored for 12 hours in a cold room, then they receive a soft pressing. Fermentation in stainless steel tanks with controlled temperature (16 °C)

Temperature Service

10-12 °C

Alcohol content

12,5% VOL

Food Pairing

First courses with fish and shellfish, medium aged cheeses



Denomination

IGT EMILIA

Production area

Noceto (Parma)

Planting density

3500 plants/ha

Produced bottles

15.000

Growing system

Guyot

Grape tons/Ha

9 tons/ha

Harvest method

Hand picked in 18 kg crates



Discovering Gemma

Gemma wine comes from a single vineyard of 3 hectares only composed by aromatic Malvasia di Candia, a variety born in Greece and very common in Emilia.

The vineyard is located on a medium hill with a south-eastern exposure, in a well-ventilated micro-area, with even high temperatures and neutral clay soils, well suited to the cultivation of this variety. Usually this grape is very appreciated for white wine and for excellent sweet wines.

Villa Fontana Soc. Agr. Srl

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