

FIDORA

Pinot Grigio Amphora Veneto Bianco IGT

THE FACTS

COUNTRY: Italy
REGION: Veneto
APPELLATION: Veneto IGT
CEPAGE: 100% Pinot Grigio / Gris
WINEMAKING: Fermentation in amphora with indigenous yeast.
ALCOHOL BY VOLUME: 12.0%
AGING: 4 Months with Skins in Terracotta Amphora



THE STORY

Fidora family has been producing wine in Venice since 1927. In 1974, it started its pioneering organic farming project and today, at its 4th generation, the company is proudly carrying on with Biodynamic farming in all its estates.

PHILOSOPHY: We consider plants and any other living being as parts of an interactive system. Our farm works as a self-sufficient organism regenerating itself. To do so, we keep at least 1/3 of the soil unproductive and wild.

BIOGRAPHY: 15th century, Benedictine monks created Civranetta Estate. In the 1920s Ferruccio Fidora bought it. 1974 his son Guido decided to convert the estate to organic. In the 90s, Ferruccio's nephew Lorenzo together with his son Emilio decided to expand the range to top reds from Valpolicella. In 2015 all the estates have been converted to Biodynamic.

THE ADJECTIVES

OVERALL: Complex & Refreshing

AROMAS / FLAVORS: Dried Peaches, Apricots, Walnuts, Forest Floor, Orange Blossom

MOUTHFEEL: Smooth with a Hint of Tannin

THE SELLING POINTS

An Experimental & Serious Wine - Biodynamic, Single Vineyard

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Natural Fermentation, No Sulfites Added

PAIRINGS: Garlic Shrimp, Squid Pasta, Spicy Coconut Curry

