

# FIDORA Amarone DOCG Monte Tabor

## THE FACTS



COUNTRY: Italy

REGION: Veneto

APPELLATION: Valpolicella

CEPAGE: 60% Corvina, 30% Corvinone, 10% Rondinella

WINEMAKING: Hand picked only the best grapes; 3 months appassimento; 2 weeks fermentation and 5 years ageing in French oak barrels

ALCOHOL BY VOLUME: 16.0%

AGING: 4.5 to 5.5 years in french oak

ANNUAL PRODUCTION: 1000 cases

## 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, ripe red plum with hints of spices

AROMAS / FLAVORS: Complex, ripe red plum with hints of spices and dry fruits. A pleasant clean finish.

MOUTHFEEL: Dry, warm & intense, with a vigorous character

## THE SELLING POINTS

Organic, old style clean and dry style

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice

PAIRINGS: BBQ, roasted or braised meat, lamb and game

