

FIDORA

Valpolicella DOC Monte Tabor

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Valpolicella

CEPAGE: 65% Corvina, 25% Corvinone, 10% Rondinella

WINEMAKING: Handpicked grapes, malolactic fermentation
stainless steel.

AGING: 12 months Stainless Steel

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: The key for us as always been to ensure biodiversity, in this way the soil can renew and to have a close estate. Everything should be generated from the estate itself. We see each estate as a living organism. To be sure that this is done properly we have minimum 1/3 of the soil that we keep no productive and wild both for autochthone plants and for wild animals.

THE ADJECTIVES

OVERALL: Fresh & Lively

AROMAS / FLAVORS: Cherry, Rose, White Pepper,
Forest Floor, Thyme

MOUTHFEEL: Light Bodied & Pleasantly Tannic

THE SELLING POINTS

The Perfect Everyday Valpolicella with Biodynamic Verve

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Vegan, Minimal Intervention / Augmentation

PAIRINGS: Lemon Roasted Chicken, Baked Salmon,
Cold Cut Sandwich

