

# 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

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:** 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:** 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

