



TENUTE VENTURINI FOSCHI  
VARANO DEI MARCHESI | PARMA

# SOPHIA



## Varieties

60% Chardonnay, 40% Pinot Nero

## Agricultural Method

Organic



## Vinification

Soft pressing with temperature-controlled fermentation (14 °C) partly in steel and partly in French oak barrels. Second fermentation following the Traditional Method and aging "sur lies" for at least 30 months.

## Temperature Service

10-12°C

## Alcohol content

12,5% VOL

## Food pairing

Excellent as an aperitif and paired with seafood crudités and shellfish.



## Denomination

Quality Sparkling Wine

## Production area

Medesano and Noceto (PR)

## Planting density

3500 Plants/ha

## Produced bottles

12.000

## Training system

Guyot

## Grape tons/Ha

9 tons/ha

## Harvest method

Hand-picked in 18 kg crates



## Discovering Sophia

Tenuous gold color. Fine and persistent perlage, fruity nose with hints of apple, with notes of citrus, acacia flowers and small red fruits.

On the palate dry, fresh and savory, with a firm attack, enveloping body and surrounded by a saline and clean finish.

## Villa Fontana Soc. Agr. Srl

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