

# FIDORA

## il Fondo Prosecco DOC Frizzante

### THE FACTS

**COUNTRY:** Italy

**REGION:** Veneto

**APPELLATION:** Prosecco

**CEPAGE:** 100% Glera

**WINEMAKING:** Single vineyard. 2nd fermentation in bottle. No disgorgement.

**ALCOHOL BY VOLUME:** 11.0%

### 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:** Floral and fruity, slight bread crust aromas

**AROMAS / FLAVORS:** Pleasant hints of green apple, white peach. A splash of citrus on mineral background

**MOUTHFEEL:** fresh and harmonious

### THE SELLING POINTS

Biodynamic, single vineyard, natural fermentation

**SUSTAINABILITY:** Certified Biodynamic, Certified Organic, Vegan, Natural Fermentation

**PAIRINGS:** Ideal as an aperitif-wine as well as throughout a meal

