

# Elisabetta Foradori

## Visits

***This visit with Elisabetta Foradori took place in November, 2011.***



***Words by Jules Dressner, photos by Alex Finberg and Josefa Concannon.***

This is my first time in the [Dolomites](#), and it's one of the most beautiful places I've ever seen in my life. As the photos prove, everything is a landscape, and it's no surprise Elisabetta's wines come from such an inspiring area.



After breakfast, we headed back down to Trentino to visit Elisabetta's main vineyard, home to 15 hectares of Teroldego. The traditional method of vine tending in the area is Pergola, but Elisabetta has progressively replanted all 15 hectares in Guyot from a selection massale of her best Pergola vines (a few rows remain untouched and go into the *Granato*).



Elisabetta's Guyot vines yield about 40hl/h while her neighbors' Pergolas average 150.

We also bore witness to neighboring vines already pruned and green harvested in early November! Essentially the vignaiolis are tricking the vines into thinking it's a different season (winter) so they shut down and hibernate early. In the Spring they kick start them back up with fertilizers which ultimately leads to, you guessed it, much higher yields. Elisabetta considers this a shame and a tragedy.



In the cellar, we got to taste some 2011 samples of whites and reds that had been fermented in tank and in amphora.



The amphoras that Elisabetta use are not the traditional Greek or Georgian kind and do not have any bees wax on the inside.



Only one Spanish producer makes a limited amount of these each year, and they are hard to come by.



Elisabetta has accumulated a serious collection of these, and they bring an unparalleled freshness to what could easily be much heavier wines.

After an extensive cellar tour, we went to check out the 3 hectares of vines Elisabetta rents.



This is where she grows her Manzoni Bianco and the Nosiola that goes into the two Fontanasanta wines. Fontanasanta is a lieu-dit which means holy fountain. Low and behold, there is it!



This is a very unique terroir for the area: limestone with a pink hue due to a very strong presence of iron.





