

Elisabetta Foradori

Wines



I.G.T Vigneti delle Dolomiti "Fontanasanta Manzoni Bianco" **GRAPE:** Manzoni Bianco

LOCATION OF VINEYARDS: Hills above Trento, Fontanasanta

SIZE OF VINEYARDS: various vineyards, in total 3 hectares

6,000 vines per hectare (guyot)

SOIL: calcareous clay

VINIFICATION: fermentation, with one week of maceration in cement tank, followed by 12 months of aging in acacia casks.



I.G.T Vigneti delle Dolomiti "Fontanasanta Nosiola"

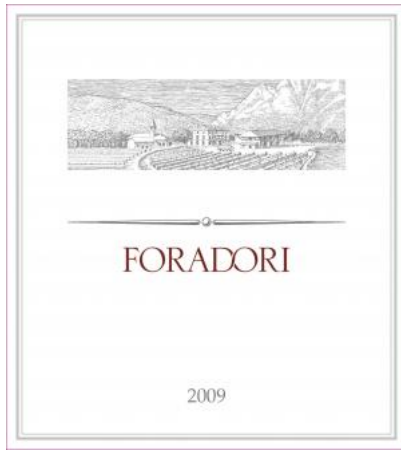
GRAPE: Nosiola

LOCATION OF VINEYARDS: Fontanasanta, hills above Trento

SIZE OF VINEYARDS: Two vineyards for a total of 2 hectares. 6,000 vines per hectare (guyot) -

SOIL: calcareous clay

VINIFICATION: fermentation with 8 months of maceration in amphora, followed by 2 months of ageing in acacia and oak casks



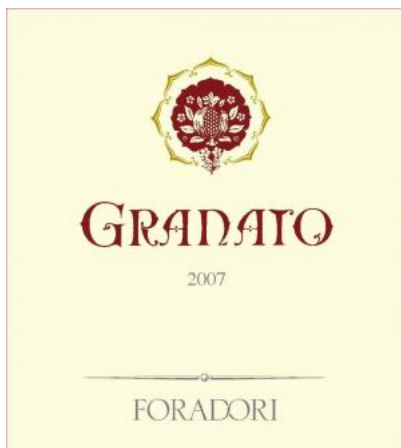
IGT Vigneti delle Dolomiti "Teroldego"

GRAPE: Teroldego

SOIL: stony alluvial soils with pebbles and gravel

LOCATION OF VINEYARDS: various single sites, in total 10 hectares.

VINIFICATION: Fermented in stainless steel tanks. Aged 15 months in wood and stainless steel.



I.G.T Teroldego Vigneti delle Dolomiti "Granato"

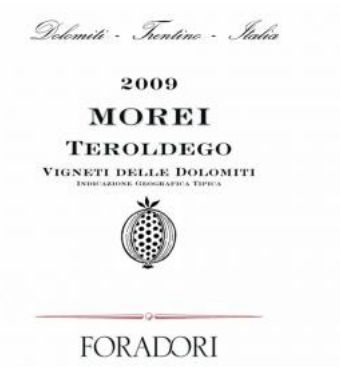
GRAPE: Teroldego

LOCATION OF VINEYARDS: Town of Mezzolombardo, Morei, Vignai, Sgarzon, Cesura, Regin

SIZE OF VINEYARDS: various single sites in total 5 hectares. 6,000 vines per hectare (guyot)

SOIL: stony alluvial soils with pebbles and gravel

VINIFICATION: Fermentation in large, open oak barrels. Aged 15 months in barrel.



I.G.T Teroldego Vigneti delle Dolomiti "Morei"

GRAPE: Teroldego

LOCATION OF VINEYARDS: Morei vineyard, Mezzolombardo, Campo Rotaliano

SIZE OF VINEYARDS: 1 ha of the 2,5 hectares that make up the vineyard

6,000 vines per hectare (guyot)

SOIL: sandy with alluvial debris

VINIFICATION: 8 months of maceration in amphorae followed by 3 months of ageing in oak casks.



I.G.T Teroldego Vigneti delle Dolomiti "Sgarzon"

GRAPE: Teroldego

LOCATION OF VINEYARDS: Sgarzon vineyard, Mezzolombardo, Campo Rotaliano

SIZE OF VINEYARDS: 1 ha of the 2,5 hectares that make up the vineyard 6,000 vines per hectare (guyot)

SOIL: sandy with pebbles and gravel up to 30 cm

VINIFICATION: 8 months of maceration in amphorae followed by 3 months of ageing in oak casks.