



**Cantina Foderà**

Contrada Giardinello, 154 - 91025 Marsala (TP)

Tel: 3779448950 - 3356629108

www.vinifodera.com - vinifodera@gmail.com



## EVA

### *ANCESTRAL SPARKLING WINE*



100% Grillo grapes



Red mediterranean land



Vineyards grown at low espalier with "candelabro" pruning system



Manual harvest in early August



Grapes cooling at 2°C



The fermentation starts in controlled temperature steel tank and ends naturally in bottle



Bottling of the wine while is still fermenting. The wine will rest in bottle minimum 6 months



With a turbid yellow color, this wine have very delicate floral scents. In the mouth it exalts for the persistent, the yeast notes and the freshness the savory taste.

Serving temperature is 5-6°C

12% Vol

Atm: 4 bar

Z: 2gr/lt

SO<sub>2</sub>: no sulphites added



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## GRILLO

### *CLASSIC METHOD SPARKLING WINE*



**100% Grillo grapes**



**Red mediterranean land**



**Vineyards grown at low espalier with "candelabro" pruning system**



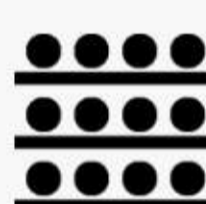
**Manual harvest in early August**



**Grapes cooling at 2°C**



**Fermentation in controlled temperature steel tank at 14-16°C for about 20 days**



**Refermentation in bottle and the subsequent aging on its lees for at least 36 months. Remuage by hand on the pupitres and the disgorgement**



**Fine and persistent perlage, in the mouth it is fresh and vibrant with a distinct acidity. A very elegant and harmonious taste with persistent scents of yeast and crusty bread.**

**Serving temperature is 6-7°C**

**12,5% Vol**

**Atm: 6 bar**

**Z: 4gr/lt**

**SO<sub>2</sub>: 50 mg/lt**



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## GRILLO *Giovane*



100% Grillo grapes



Red mediterranean land



Vineyards grown at low espalier with "candelabro" pruning system



Manual harvest: end of August



Grapes cooling at 2°C



Fermentation in controlled temperature steel tank at 14-16°C for about 20 days



Once bottled, the wine will rest in bottle minimum 6 months



Straw yellow colour with greenish reflections. The bouquet has citrus and floreal notes. The flavor struts elegance with great tastiness and freshness and a long persistence. Serving temperature is 10-12°C

13,5% Vol.

pH: 3,29



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## GRILLO



**100% Grillo grapes**



**Red mediterranean land**



**Vineyards grown at low espalier with "candelabro" pruning system**



**Manual harvest: end of August**



**Grapes cooling at 2°C**



**Fermentation in controlled temperature steel tank at 14-16°C for about 20 days**



**The wine matures in France oak *tonneaux* for 24 months. The lysis of the yeasts stabilizes the wine naturally. Once bottled, the wine will rest in bottle minimum 6 months**



**Straw yellow colour with golden reflections it stands out for the elegance and the softness. The fruity and floreal notes are accompanied by notes of yeast and vanilla.**

**Serving temperature is 10-12°C**

**13,5% Vol**

**pH: 3,30**



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## SYRAH *Giovane*



100% Syrah grapes



Red mediterranean land



Vineyards grown at low espalier with "candelabro" pruning system



Manual harvest: end of August



Grapes cooling at 10°C



Fermentation and maceration in controlled temperature steel tank at 18-22°C for about 12 days



Once bottled, the wine will rest in bottle minimum 6 months



Bright ruby red colour. The bouquet has cherry and red fruits notes. In the mouth has a good body, smooth, armonic and with velvety tannins. Serving temperature is 20°C

13,5% Vol

pH: 3,60



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## MERLOT



100% Merlot grapes



Red mediterranean land



Vineyards grown at low espalier with "candelabro" pruning system



Manual harvest: end of August



Grapes cooling at 10°C



Fermentation and maceration in controlled temperature steel tank at 20-25°C for about 15 days



The wine matures in France oak *tonneaux* for 36 months. Once bottled, the wine will rest in bottle minimum 12 months



Intense, impenetrable garnet red color. This wine shows aromas of red currants and blackberries accompanied by notes of licorice and tobacco. In the mouth it expresses power, elegance and class with velvety and creamy tannins. Serving temperature is 20°C

14,5% Vol

pH: 3,50



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## TARDIVO GRILLO

### WHITE SWEET WINE



100% Grillo grapes



Red mediterranean land



Vineyards grown at low espalier with "candelabro" pruning system



Manual harvest of the overripe grapes in small boxes in early September



Grapes are sun-dried for about 10 days



Fermentation and maceration in controlled temperature steel tank at 16-20°C for about 15 days



The wine matures in France oak *tonneaux* for 16 months. Once bottled, the wine will rest in bottle minimum 6 months



Golden yellow colour with amber reflections, in the mouth it is sweet and embracing. Emergent notes of honey, dried fruits and aromatic herbs intertwined in a perfect synthesis of extraordinary sensations.

Serving temperature is 10-12°C

13% Vol

Z: 140 gr/lt



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## TARDIVO MERLOT

### RED SWEET WINE



100% Merlot grapes



Red mediterranean land



Vineyards grown at low espalier with "candelabro" pruning system



Manual harvest of the overripe grapes in small boxes in early September



Grapes are sun-dried for about 8 days



Fermentation and maceration in controlled temperature steel tank at 16-20°C for about 15 days



The wine matures in France oak *tonneaux* for 16 months. Once bottled, the wine will rest in bottle minimum 6 months



Deep red colour, its scents are of great complexity. Emergent notes of sour cherry, wild berries, licorice intertwined in a perfect synthesis of extraordinary sensations. In the mouth it is sweet and embracing. Serving temperature is 18-20°C

14 % Vol

Z: 140 gr/lt