



FOR₄NERI

NATURE

DENOMINATION: Trento D.O.C.

GRAPE VARIETY: Chardonnay in purity

VINEYARDS: Casèle, Cancòr (Cembra), Piazzole (Lona Lases)

SOIL: Porphyritic soils of volcanic origin with a sandy-loam texture, high skeleton content and excellent drainage. Low natural fertility and the mineral matrix promote balanced vegetative and productive growth, gradual ripening and wines characterized by freshness, savoriness and minerality.

TRAINING SYSTEM: Trentino pergola and Guyot between 450 and 600 m a.s.l.

FERMENTATION AND AGEING: Soft pressing of the grapes followed by slow fermentation at 15-17 °C in stainless steel. Part of the wine is aged in wood, adding depth and complexity. At disgorgement, after at least 36 months of ageing on the lees, the wine is topped up with the same wine.

ALCOHOL: 12,5%

TASTING NOTES: Brilliant straw yellow with fine, persistent perlage. Elegant aroma with fruity notes of golden apple and white flowers. Very dry, fresh, fruity and elegant palate with a persistent finish.

FOOD PAIRING: Serve at 8°C

Excellent as an aperitif, but given its structure it is a wine for the whole meal, particularly with fish and shellfish.

FIRST VINTAGE PRODUCED: 2017



"FOR₄NERI" NATURE TRENTO D.O.C.

The name of this Trento DOC "For₄neri" encompasses the past and future of the Zanotelli winery, defining its close bond with the territory and its traditions: Forneri is in fact the nickname of this branch of the family, given to them after an ancestor owned a bread oven; the addition of the number 4, or "Four" in English, instead refers to the four cousins now leading the winery, representing the future, deeply rooted in the Forneri family's values.