



Franchetto Valpolicella

VENETO (ITALY)

On the east side of Soave is the village Terrossa, where the Franchetto family has lived for over a century. Honoring ancient peasant culture, they are tied to a tradition of frontier between the provinces of Verona and Vicenza. The transformation to vineyards was the passion of Antonio Franchetto's uncle Toni. He switched from edible (food) grapes to wine grapes 1936. Antonio Franchetto continues the long history of growing varieties typical of these lands: Garganega and Durella. Vineyards soil is clay basaltic (volcanic).

Grapes: Corvina, Corvinone and Rondinella

Vinification: Aged in wooden barrels.

Soil: Marble clay.

Alcohol: 13.5% vol.

Tasting Notes

Appearance: Deep ruby red

Nose: Cherries, red currants.

Palate: Elegant balance of tannins, cherries and baking spices.

Pair: Risotti, white and red grilled meat, fresh cheese.



Veneto Wine Region of Italy

Climate: There are two different climatic regions of Veneto; one being more Alpine, and another with more hills & plains. The Alpine region has cool summers, and snowy winters while the hilly region has mild winters and warm summers.

Veneto is home to the city of Venice & Verona (capital of the region). The leading wines produced in the region are Amarone, Valpolicella, Prosecco, and Soave. The traditional red grapes are Corvina, Molinara and Rondinella and for white Garganega, Durella, Pinot Grigio and Chardonnay are used.

The red blend to produce Amarone, Valpolicella Ripasso and the Valpolicella red table wine is based on Corvina, Molinara and Rondinella. These are traditional Italian varieties for this area.