

VINO FINO

Explore a World of Wine

FORADORI MANZONI BIANCO FONTANASANTA IGT 2022

96

BIO
DYNAMIC

ORGANIC

STAFF
PICK

Original price was: \$59.99. ~~\$52.99~~ Current price is: \$52.99.



Product Code:	5317	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Trentino Alto Adige	Alcohol:	12.5%
Sub Region:	Vigneti delle Dolomiti	Grape:	100% Manzoni Bianco
Style:	White	Natural:	Biodynamic
Variety:	Manzoni Bianco		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Elisabetta Foradori is a trailblazing organic winegrower from the town of Trentino in Mezzolambardo. Her first vintage was in 1984, with her conversion to biodynamics beginning in 2002. By 2007 she was certified and now is considered one of the most forward-thinking winegrowers in Italy with a huge international profile.

A grape crossing created in the 1930s by Prof. Manzoni using Riesling and arguably Chardonnay or Pinot Blanc, it is a slightly aromatic, fresh tasting wine with distinctive floral (in particular geranium), spicy notes and wonderful texture. It ages very well, revealing itself in full at least 2 years after vintage. Biodynamically grown by landmark producer, Foradori.

96/100 JamesSuckling.com (2022 Vintage)

"This is so perfumed and attractive with candied stone fruit, glazed tangerines, honey, dried flowers and beeswax. Full-bodied and layered with super polished texture and vivid fruit character, accompanied by vivid acidity and subtle floral undertones. Savoury at the end with a lengthy finish. From organically grown grapes. Drink or hold."

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Reviews for the 2021 vintage below...

95/100 Mike Bennie, The Wine Front (2021 Vintage)

"It's a cross between riesling and pinot blanc. Arguably the more anticipated of the white wines of Foradori. What a producer this is. Apex predator stuff. This is a wilder release, edgy but brilliant. Rich, almost Jura and excellent chenin scents of chicken stock, preserved lemon, honey, feijoa, sea spray and rice pudding. The palate does a fair job of echoing the bouquet, more sake characters, saline, umami, tangy, green apple and a kind of softness with a pucker also. It reaches all corners of the palate, it's wonderfully fresh as well. Medium weight with pizzazz. Stellar wine."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch