

FOSSI

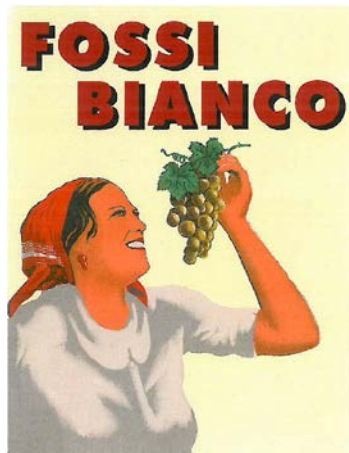
In 1910, Duillo Fossi took over the small family business known as Chianti Fossi. With his brother's assistance, he grew the business, extending the distribution of his Chianti throughout Italy and beyond. In the 1940's, his son earned a doctorate in chemistry and together with his father continued their rigorous selection and aging of Chianti Classico.



Working closely with the farmers from whom they source the fruit for their wines, Duillo and Gianfranco were joined by Gianfranco's younger son Andrea, who has been managing the family business for 30 years.

Working in the cellar alongside his father and grandfather, Andrea joined his family's business full-time once he completed his studies, and expanded the family's focus beyond the wines of Chianti to include Vino Nobile di Montepulciano, Veneto and Apulia. In 2013, Andrea's son Niccolò joined Casa Vinocola Fossi, as the 4th generation, to help promote the family's wines abroad.

FOSSI BIANCO



Varietal/Blend: 100% Garganega

Farming: conventional farming

Fermentation: grapes are de-stemmed and gently pressed, the juice is clarified by cold stabilization and fermented in stainless steel tanks at 16°-18°C for 15 days

Alcohol: 11-12%

Fruity aromas with white flower notes. The palate is well-balanced, dry and delicately tart.

Country: Italy

Region: Veneto