

**2021 INAMA
"FOSCARINO"
SOAVE DOC
CLASSICO**

93

FEBRUARY 2024

vinous



The 2021 Soave Classico Foscarino seduces with a rich blend of lemony custard, hazelnut, young peach and wet stone. Luxuriously round and silky in feel, this finds a beautiful balance through its core of mineral-drenched pit-fruits and brisk acidity. It finishes with incredible length and staining concentration, leaving a chalky sensation as the mouth waters for more. The 2021 Foscarino is beautiful today yet also built for the cellar. It was refined on lees for six months in a combination of barrique, large oak and steel, with bâtonnage every three weeks, followed by six months in stainless steel on fine lees.

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