

FIORINI

Gannaceto, Italy

www.poderifiorini.com



The Fiorini family walking through the estate vineyards



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Italy

EMILIA-ROMAGNA
Modena

OVERVIEW

Poderi Fiorini lies at the foot of Apennine mountains near Modena, in the region of Emilia-Romagna. In this area, where good eating is elevated to a form of art, you will find the age-old Sorbara and Gasparossa clones of Lambrusco cultivated to perfection. Three generations of the Fiorini family, whose roots have grown in this abundant and prosperous land since time immemorial, have been practicing the art of wine making since 1919. Their wines have always accompanied dishes on local tables, from the simplest to the most traditional, and now we will bring them to your tables! The estate is comprised of 30 hectares and has an annual average production of 12,000 cases.

The Fiorini's deep affection their local area and its products has been handed down from generation to generation and the current family is no less inspired. The youngest members of the company, siblings Alberto and Cristina Fiorini, are keen to raise the awareness of the region's excellence outside its geographic boundaries.

Varieties: Pignoletto, Lambrusco Gasparossa di Castelvetro, Lambrusco Lancellotta, Lambrusco di Sorbara
Total Acreage: 60 acres
Average Production: 9200 cases

WINES

Pignoletto Spazzavento Torre dei Nanni Colli Bolognesi

100% Pignoletto from a new estate within the Colli Bolognesi DOC appellation recently purchased by the Fiorini family. Pignoletto is an indigenous white varietal of the area. The clusters are picked by hand and carefully selected. Destemming and soft pressing occurs before the free run must is fermented in steel vats at a low temperature in order to enhance the aromatics. The wine is then refermented in autoclaves (Charmat method). This frizzante style shows a delicate, but intense, slightly aromatic nose. It is full in the mouth with a pleasant bitterish finish. 2100 cases produced.

Lambrusco Becco Rosso Lambrusco Gasparossa di Castelvetro

The Beccorosso is a blend of 60% Lambrusco Gasparossa with 40% Lambrusco Lancellotta, a less tannic clone that helps round out and soften the impact of the burly Gasparossa in this cuvee. Violet notes lead to the opulent flavors on the pallet. A great value! 1250 cases produced.

Lambrusco Corte Degli Attimi Lambrusco di Sorbara

This 100% Lambrusco di Sorbara is vinified to accentuate the ethereal characteristics of its clone: it's macerated for only a few hours to give the sumptuous rose color, and the perfumes are fresh and exciting. Dry, typical of the varietal, full in the mouth, rich, the violet notes are very much in evidence on this wine as well. 650 cases produced.

EMILIA-THE REGION

Although Emilia-Romagna is considered a single entity, Emilia and Romagna are two distinct wine regions. Fiorini is located in the province of Modena in Emilia. Emilia is very rich from a historic, artistic, agricultural, economic and gastronomic point of view: the capital Bologna is also known as "Bologna la grassa" (fat Bologna). The economy of this area makes up a considerable part of the Italian GDP. Viticulture and wine production started with the Etruscans, followed by the Romans. The wines prospered in the medieval times and the following centuries until Phylloxera ravaged this region destroying 90% of the vineyards at the end of the 1800s. The vineyards were subsequently replanted, but, as in the other Italian regions, many grape varieties were unfortunately lost.

Lambrusco wine started being made in the XVIII century and it immediately had an incredible success. It is made with the homonymous grape varieties (Lambrusco di Sorbara, Lambrusco Gasparossa, Lambrusco Salamino and others) which can be considered the most indigenous varieties in the world as they represent the genetic evolution of the "vitis silvestris occidentalis" which was domesticated in the zone of Modena.