

# EMILIA ROMAGNA



*Although Emilia-Romagna is considered a single entity, Emilia and Romagna are two distinct wine regions. In the following we will describe Emilia as a producer of the province of Modena is part of our portfolio.*

*Viticulture and wine production started with the Etruscans, followed by the Romans. The wines were very much appreciated in the medieval times and prospered in the following centuries till 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 Grasparossa, 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.*

*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).*

*If you are on a diet and you have to eat “spa food” you are in the wrong place: this is the land of Parmigiano Reggiano, Prosciutto di Parma, Culatello di Zibello, cotechino, tagliatelle all'uovo, tortellini, lasagne, cappelletti, bollito misto alla Modenese just to name a few dishes of the extremely vast gastronomy of Emilia. Many dishes go back in time as, for example, the “pasticcio ferrarese di maccheroni” a kind of pie made with sweet pastry and stuffed with maccheroni, mushrooms, truffle and meat or “erbazzone dolce” made with thinly sliced boiled chard mixed with ricotta, sugar and almonds. And what about the heavenly Aceto Balsamico Tradizionale di Modena? Emilia is also famous for fruit and vegetable production, such as the crunchy and delicious Vignola cherries.*

*What is better than a glass of high quality Lambrusco, as we offer in our selection, to wash down this lovely food or a glass of sparkling Pignoletto to drink together with a plate of “tortellini in brodo”?* ◇





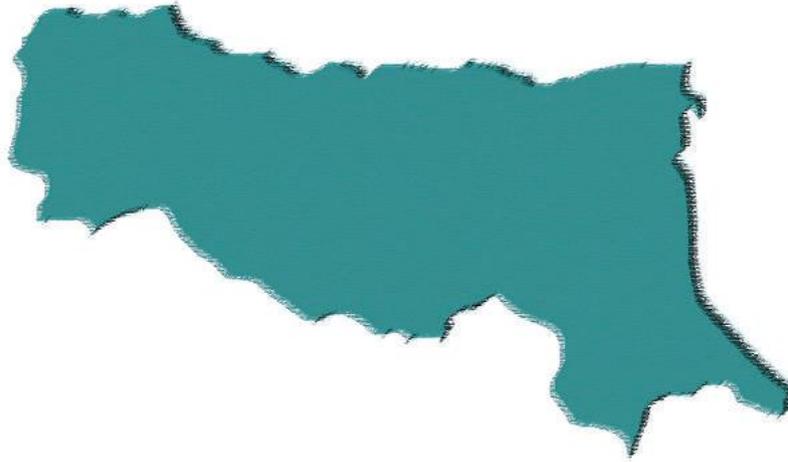
### Main indigenous varieties



Lambrusco di Sorbara  
Lambrusco Grasparossa  
Lambrusco Salamino  
Lambrusco Ancellotta



Pignoletto





**fiorini**  
dal 1919

Poderi

Emilia Romagna



Alberto and Cristina Fiorini, brother and sister and owners of the property, are the fourth generation of a family that has produced Lambrusco wines in the province of Modena since 1919. The total vineyard extension is now 30 hectares. Alberto, an agricultural technician with a longstanding experience in wine marketing (he worked for large and famous Italian estates), started managing the family property in 1991 and he contracted vineyards on hilly areas that were later purchased. Alberto follows the cellar, the production process, he supervises and decides upon the style and identity of the wines and he also follows the marketing. Cristina Fiorini follows the marketing and the administration.

The grape varieties that are grown are Lambrusco di Sorbara, Lambrusco Grasparossa, Lambrusco Salamino, Pignoletto and a small extension of Barbera, Merlot, Sangiovese and Cabernet Sauvignon. Poderi Fiorini is within the zone of four DOCs (Lambrusco di Sorbara, Lambrusco Grasparossa di Castelvetro, Lambrusco di Modena and Colli Bolognesi) and within the zone of Colli Bolognesi Classico Pignoletto DOCG.

The property includes three separate holdings:

- a holding, where the original estate was, is in the area of Secchia-Soliera. The vineyards stand on flatland and they are planted with Lambrusco di Sorbara and with Lambrusco Salamino.
- A holding is in the district of Garofano. There are two adjacent plots, one at the foot of a hill at 50 meters above sea level, and one on flatland on the ancient bed of the Panaro river (that flows nearby). The grape variety that is grown here is Lambrusco Grasparossa. There are 2,000 square metres of prephylloxera ungrafted vines that date back to 1932.
- The third holding was purchased in 2011 and it is located in the area of Savignano Alto on the hills at approximately 200 meters above sea level. The new cellar was completed here in 2012. The main grape varieties that are grown are Lambrusco Grasparossa and Pignoletto with a small extension of Barbera, Merlot, Sangiovese and Cabernet Sauvignon.

A distinctive characteristic is that the soil of the various plots is quite different. In fact a very careful research has been carried out in order to choose the most suitable rootstocks and clones for each type of soil. The microclimate also varies: it is airy in the property near the new cellar and it is more humid in the plots on flatland.

All the wines of Poderi Fiorini are monovarietal: the Lambruschi are made exclusively either with Lambrusco Grasparossa or with Lambrusco di Sorbara and the delicious sparkling Pignoletto is also made with 100 percent of this white grape. The total average production is 200,000 bottles/year.

Most of the Lambruschi are made in autoclave, but two are re-fermented in the bottle as in the old days. The Poderi also offer a wonderful Aceto Balsamico Tradizionale di Modena DOP and an Aceto Balsamico di Modena IGP.

When tasting the wines, one can only confirm what Alberto Fiorini told us: “The aim is to try and integrate the different soils and territories of the three holdings, which have distinct characteristics, in the best possible way. We also try and enhance the character of the different grape varieties we planted”. In fact each wine has its own very distinctive personality, which stands out when matched with the fantastic traditional food of Emilia, but these wines also are an ideal and interesting match for a vast number of dishes of the international cuisine.

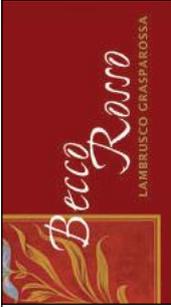


**Lambrusco Grasparossa di Castelvetro  
DOP Becco Rosso**

Zone: *Savignano Alto, Garofano (Modena)*

Varietal: *100% Lambrusco Grasparossa*

Average Prod.: *80,000 bottles*



**Lambrusco di Sorbara DOP  
Corte degli Attimi**

Zone: *Secchia, Soliera (Modena)*

Varietal: *100% Lambrusco di Sorbara*

Average Prod.: *30,000 bottles*



**Lambrusco Grasparossa di Castelvetro DOP  
Terre al Sole**

Zone: *Savignano Alto (Modena)*

Varietal: *100% Lambrusco Grasparossa*

Average Prod.: *30,000 bottles*

**Colli Bolognesi Pignoletto DOP  
SpazzaVento**

Zone: *Savignano Alto (Modena)*

Varietal: *100% Pignoletto*

Average Prod.: *70,000 bottles*



*Type of Viticulture: in the conversion phase  
to Certified Organic*

