



**Cristina and Alberto Fiorini in the vineyards.**

## **EMILIA ROMAGNA**

### **GANACETO (Province of Modena)**

**The winter was mild and rainy. The vegetative cycle of the vines started 15 days earlier. The beginning of the summer was warmer than usual (5-6 degrees Celsius above average). The vegetative cycle of the vines then slowed down and became longer as it was cool and rainy during July and August. The weather was dry during the harvest in September and in October except for a couple of rains at the end of the harvest.**

*Alberto Fiorini owner of Poderi Fiorini (Lambrusco Grasparossa di Castelvetro DOP, Lambrusco di Sorbara DOP, Lambrusco di Modena DOP, Colli Bolognesi Pignoletto DOP):* “..we usually start picking the whites for the sparkling wines around the 15th of August, but this year we started picking the Chardonnay and Pignoletto grapes on the 2nd of September. We then started picking the Lambrusco Salamino and the Lambrusco di Sorbara grapes on the 10-12th of September. Then we started picking Barbera and Cabernet Sauvignon around the end of September. We finished the harvest on the 20th of October with the Lambrusco Grasparossa grapes. We picked the Lambrusco Grasparossa grapes for “Becco Rosso” and for “Terre al Sole” at the end of September and then we started picking again on the 17th-18th of October as the grapes ripen at different times in the various vineyards. We had excellent results with the Lambrusco Grasparossa, the Lambrusco di Sorbara and with Pignoletto, we made marvellous base wines, with excellent aromatics and a good alcoholic strength. This year we will not produce the Lambrusco “Vigna del Caso” (this Lambrusco is made by refermenting the wine in the bottle). We are very satisfied with the harvest....”