



## **Vineyards at Poderi Fiorini**

# **EMILIA**

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

*Alberto Fiorini owner of Poderi Fiorini (Lambrusco Grasparossa di Castelvetro DOP, Lambrusco di Sorbara DOP, Lambrusco di Modena DOP, Colli Bolognesi Pignoletto DOP) – the following is a letter sent by Alberto to the clients of the winery:*

### **Finally a “normal” harvest**

After many vintages where the harvest was early, the 2013 harvest goes back to climate parameters that are decidedly more suitable.

After a rainy springtime that made the bud break of the vines start late, especially in the vineyards on the hills, the growth cycle of the vines speeded up during the summer months that were quite warm and dry with a low rainfall.

In the zone of Sozzigalli the vines vegetated very much especially during the months of June and July and benefited, differently from the hilly zones, from the summer rainfalls that helped the vines and the clusters to ripen.

The vineyards standing on the hills, and the younger vines in particular, suffered from light hydric stress that was counteracted with drop irrigation.

The harvest started on the 26th of August with Pignoletto and it finished on the 6th of September. After that Merlot and Barbera of the Torre vineyard were picked.

The clusters this year were particularly beautiful and flawless and great attention was given to the time of harvest so that the sugar content, the acidity and the pH were suitable for each specific type of wine.

From one of the young Barbera vineyards we carried out a rosè vinification from a small selection of Barbera grapes which made an excellent base for the new wine of Torre dei Nanni, MareMagna.

After mid September the harvest of Lambrusco Sorbara and of Lambrusco Salamino started. A few days of rain slowed down the ripening process of the grapes. The ripening of the grapes was consequently perfectly balanced.

During the last week of September we decided to stop before starting to pick the Lambrusco Grasparossa grapes, but we had to wait for 10 days due to intense rain and due to a sudden slowing down of the ripening process of the grapes in the Grasparossa vineyard of Torre Maina.

We started picking the Lambrusco Grasparossa grapes for the production of Becco Rosso at the beginning of October and we started picking the grapes for the production of Terre al Sole towards mid October.

After the first tastings and the first *prise de mousse* we can say that the Pignoletto wine is more mineral with tropical fruit notes, while the Lambrusco Sorbara is very good with an evident violet note and with a slightly higher alcohol strength. The Lambrusco Grasparossa is fruity and with evident tannins.

We consider the quality of all the different types of wines of the 2013 vintage excellent due to the variable climate that made it possible for the various varieties of grapes to reach a perfect ripeness.

Alberto Fiorini