



The harvest at Poderi Fiorini.

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The springtime was mild with rains at the end of April and at the beginning of May. This favourable climate with good rains ensured a good growth of the vines. There were high temperature peaks from the end of June till the end of July. This made the growth of the vines and the development of the clusters faster at first, but then the high temperatures of July slowed down the phases of *veraison* (the phase during which the berries change colour) and of development of the grapes.

Alberto Fiorini owner of Poderi Fiorini (Lambrusco Grasparossa di Castelvetro DOP, Lambrusco di Sorbara DOP, Lambrusco di Modena DOP, Colli Bolognesi Pignoletto DOP): “..the harvest started on the 10th of August for the grapes for the base wines for sparkling wines, while the harvest started for all the other grape varieties on the 28th of August and ended on the 26th of September with Lambrusco Grasparossa.

This year the harvest was perfect, we hadn't seen a harvest like this one for years. The clusters were healthy, with a rich content of polyphenols, a good sugar content, the acidity was slightly lower. The result will be in line with a really exceptional vintage.

The Lambrusco Grasparossa this year is the most interesting grape variety that was taken to our cellar.....”