



EMILIA ROMAGNA

GANACETO (Province of Modena)

It was very rainy during the springtime till the end of June (25% more in comparison to 2015) and this slowed down the flowering phase and the development of the canopy of the vines. During the months of July and August, on the contrary, rains were nearly absent so that the vegetative development recuperated. From the month of September there were warm days and days with abundant rains and this helped the ripening of red berry varieties in particular. During this time the temperature dropped drastically at night and this was optimal for the ripening of the grapes.

Alberto Fiorini owner, together with his sister Cristina, of Poderi Fiorini (Lambrusco Grasparossa di Castelvetro DOP, Lambrusco di Sorbara DOP, Lambrusco di Modena DOP, Colli Bolognesi Pignoletto DOP): “..sequence of the varieties that were picked: Chardonnay for the production of Spumante 18 August; Sauvignon 22 August; 25 August Pignoletto; 12 September Lambrusco di Sorbara; 28 September Lambrusco Grasparossa (for the production of Lambrusco Grasparossa di Castelvetro "Becco Rosso"), 18 October Lambrusco Grasparossa (for the production of Lambrusco Grasparossa di Castelvetro "Terre al Sole"). The weather favoured a perfect ripening of the grapes and this year the timing of the harvest was also perfect. The grape yields were: Lambrusco di Sorbara 10 tons/hectare; Lambrusco Grasparossa (for the production of Lambrusco Grasparossa di Castelvetro "Becco Rosso") 8.5 tons/hectare, Lambrusco Grasparossa (for the production of Lambrusco Grasparossa di Castelvetro "Terre al Sole") 7 tons/hectare, Pignoletto DOCG 8 tons/hectare. Starting from this year the whole estate is in the conversion phase to be certified organic. Since the 2015 vintage Lambrusco Grasparossa di Castelvetro "Terre al Sole" is not produced in autoclave any more, but it is re-fermented in the bottle followed by disgorgement. The wines of 2016 have a distinct typicality as we aimed at maintaining the acidity and the aroma by harvesting a few days earlier than usual.....We produced the

whole range of wines as the harvest was excellent. We will also release a white wine which is a blend of Pignoletto and Riesling. 2016 is one of the best vintages of the last years. 2016 could be compared to 2009.....”