



VINITY
WINE COMPANY

Tenuta di Fiorano Fiorano Bianco

Appellation: Lazio IGT

Type: White, dry

Blend: Approximately 50% Grechetto and 50% Viognier (varies with vintage)

Fiorano Bianco is blend of the wineries best bunches of Grechetto and Voignier. This wine ages 'sur lies' giving it a generous and round mouthfeel. A world-class white with a unique volcanic minerality and great aging potential.

Tasting Notes

Color: Clear golden yellow.

Bouquet: Surprisingly complex aromas, mineral, intense yet elegant, with orchard fruit. There is white peach, medlar* and perhaps some fresh almond, along with flint and gentian flower.

Taste: The flavor is balanced, soft, piquant and perfectly upheld by a brackish, Mediterranean acidity.

Alcohol: 13%.

Serving Temperature: 10/12 C° (50-54° F).

Pairing

Great with a charcuterie and cheese platter, *Batutta*, *Vitello Tonnato*, *Lattuga* and *Burrata* salads. Splendid with buttery or creamy pasta sauces, *Cacio e pepe* or Carbonara.

Vineyard Notes

Production Area: Colli Albani, Roma.

Soil: Volcanic, pozzolanitic with volcanic ashes deposited by the nearby and enormous Latium Volcano.

Exposure: Southwestern/northeastern, which allows the grapes to receive constant sunlight throughout the day and to be exposed to breezes from both the nearby sea and the Alban Hills.

Cultivation: Spur-trained

Winemaking Notes

Aging: This wine ages 'sur lies' in large oak and chestnut barrels.

* Medlar is in the rose family and has been cultivated since Roman times - the flavor is close to a bit of toffee with apple.



Tenuta di Fiorano was made famous by the late Prince Alberico Boncompagni Ludovisi, who, in a pioneering move for Italy, decided to plant Cabernet Sauvignon and Merlot for his red wines and Malvasia Candida and Sémillon for the whites. He made wine from the 1950s until 1998 when he unexplainably uprooted almost all his vineyards and retired. The son of his cousin, Alessandro Jacopo Boncompagni Ludovisi, who owned *Tenuta di Fiorano* was one of his close friends and one of the few people allowed in his cellar. Between 1999 and 2004, Alessandro acquired another 13 hectares of land to add to the estate and, under Alberico's supervision they replanted the vineyards that had been uprooted. Today the estate controls the Alberico's cellar (Cantina Storica) and the wines that Alberico jealously preserved. Out of respect, Alessandro Jacopo today continues this tradition – very few, and only select friends may visit the cellar.