



VINITY  
WINE COMPANY

## Tenuta di Fiorano

### Fiorano Rosso

**Appellation:** Lazio IGT

**Type:** Red, dry

**Blend:** Approximately 65% Cabernet Sauvignon and 35% Merlot (varies with vintage)

**Fiorano Rosso** is made from Cabernet Sauvignon and Merlot grapes. It is a serious wine deserving a long decant or cellar-aging.

#### Tasting Notes

**Color:** Bright, intense ruby of medium concentration.

**Bouquet:** The aromas are truly complex and pronounced with austere notes of tar, slightly smoky as well as balsamic tones along with accents of cassis and blueberry that merge into a broad aromatic spectrum of extraordinary elegance.

**Taste:** The mouthfeel is silky, harmonious and full-bodied with just a hint of very fine tannins while there is absolutely no woodiness.

**Alcohol:** 13.5%.

**Serving Temperature:** 16-18 C° (61-65° F).

#### Pairing

Grilled beef ribs, roast goose, grilled steak with gorgonzola, game sausages, venison and any hearty vegetable dish or stew.

#### Vineyard Notes

**Production Area:** Colli Albani, Roma.

**Soil:** Volcanic, pozzolanic 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:** in 10-hectoliter Slovenian oak barrels. A long period of bottle aging in the natural caves of the "Cantina Storica" (Historic Cellar).



*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.