



VINITY
WINE COMPANY

Tenuta di Fiorano Fioranello Bianco

Appellation: Lazio IGT

Type: White, dry

Blend: Grechetto and Vignai

Fioranello Bianco is made from Grechetto and Vignai grapes. The Vignai, in particular, is characterised by an intense and elegant fruity aroma and by a firm structure. It has proved to have an excellent adaptation to the volcanic soils of Colli Albani. This component lends itself to the intense aromatics, structure, quality and complexity.

Tasting Notes

Color: Straw yellow with golden reflections.

Bouquet: Intense and elegant, ranging from floral scents to tropical fruits, notes of golden delicious apple and banana.

Taste: Balanced, piquant and very elegant.

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.

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



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.