

«...when I have been asked to develop and market a wine under the **Fiore Wine Collection** brand, I immediately thought of my father: Vittorio Fiore; who else, with his over 40 years of oenological experience, could help me in this dreamed project?

I thank him for the accurate grapes selection, devotion in the winemaking process and, as an artist with his last touch on the painting, for his meticulous attention on the final bottling phase. The **Fiore Wines Sas** wines reflect the Italian tradition, but at the same time, they perfectly match the "International" market requests...»

## "Fiore Bianco " IGT Toscana

Grapes	100% Sauvignon blanc
Production area	San Gimignano • Siena, Tuscany
Annual production	Potential of about 2000-2500 cases
Vol./Alc.	12.5%
Winemaking information	Grapes are early harvested at low temperature and immediately softly pressed. Must, after a brief static sedimentation, ferments at controlled temperature. Maturation in bottle for 2 month in temperature controlled environment.



**Organoleptical Characteristics** **Color:** straw yellow, with metallic and green hints. **Bouquet:** sweet and green at intervals, with a well defined hint of citrus fruits skin. **Taste:** dry, with reasonable body, sustained by an acidulous vein and almost spicy hot. An aromatic taste that returns as an after-bouquet, with already smelled perfumes. Good persistence.

**Matching food** As aperitif; with appetizers and first courses of local cuisine; eggs or fish based dishes; fresh or slightly aged cheeses. Serving temperature: 12-14°C.

## "Fiore Rosso " IGT Toscana

Grapes	70% Sangiovese, 30% Cabernet Sauvignon
Production area	San Gimignano • Siena, Tuscany
Annual production	Potential of about 2000-2500 cases
Vol./Alc.	12.5%
Winemaking information	The two grape varieties are fermented and vinified at controlled temperature, separately. Maceration takes place for 8-10 days with continuous phenolic potential analytical monitoring. The wine then refines over a period of 3-4 months in Stainless steel tanks and refines further 2 months in bottle.



**Organoleptical Characteristics** **Color:** bright ruby red. **Bouquet:** very much scented and fragrant, with cherry and strawberry notes when young. **Taste:** full, well balanced, soft and velvety.

**Matching food** Both red and white meat. Salami, cheeses and soups and perfect with pasta dishes. It has a very versatile International food matching. Serving temperature: 18°C.

## "Fiore Wines " DOCG Chianti

Grapes	90% Sangiovese, 10% Canaiolo and Malvasia Nera
Production area	San Gimignano • Siena, Tuscany
Annual production	Potential of about 2000-2500 cases
Vol./Alc.	13%
Winemaking information	Alcoholic fermentation in stainless steel tanks at controlled temperature 28-30° C. The malolactic fermentation take place in stainless steel tanks. The wine refine for about 6 months in stainless steel Tanks and finally mature for extra 3-4 months in bottle.



**Organoleptical Characteristics** **Color:** intense ruby red. **Bouquet:** wide, winey with lights spicy notes. **Taste:** Round wine, full, with soft and elegant tannins.

**Matching food** Both red and white meat. Salami, cheeses and soups and perfect with pasta dishes and pizza. It has a very versatile International food matching. Serving temperature: 18°C.

The **Fiore Wine Collection** project was born from the desire of **Vittorio Fiore**, **enologist of international fame**, to join together a group of Wine Estates followed by him for the enological aspect: in fact it is this the common denominator that unites these different realities, so unequal in all other aspects.

The person who firstly believed in this project was **Alessandro**, youngest among Vittorio Fiore's four sons, who - after several years of marketing experience in the abroad markets - in the beginning of 2004, together with his wife **Lisa**, started taking care of the marketing of these prestigious wines.

The pool is made of small/medium Wine Estates, where the obtained wines are always of a quality well above expectations. These goals are obtained thanks to the great attention each single estate owner has towards wines, reflecting the territory they originate from. Most of the wines are the fruit of native grape varieties, but international varieties are not missing. The wine production, while respecting local traditions, is supported by the best technologies available to the producer to always obtain superb products. The Wine Estates that up to today have enthusiastically joined this project are **twentysix** and for the majority belong to Tuscany, others are located in Romagna, Umbria, Campania and Puglia. Wines range from the different DOCs and DOCGs and are completed by the fabulous IGTs and Supertuscans.

Life is too short to drink bad wine... !!!

