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«...when we have been asked to develop and market a wine under the **Fiore Wine** 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...»

**Alessandro Fiore e Lisa Zoppi**



**ENOLOGIST** Vittorio Fiore  
**OWNER** Alessandro Fiore e Lisa Zoppi

**FIORE NERO DOCG Chianti**



**95% Sangiovese, 5% Canaiolo** • Alcoholic fermentation in stainless steel tanks at controlled temperature 28°-30°C., followed by malolactic fermentation. The wine mature for about 3 months and it refining additional 6 months in bottles.

Intense and lively ruby red color. Very rich bouquet, with wild berries and violet notes. Full and well balanced taste, well combined with the warm and sweet alcohol note • *Excellent with pasta with meat based sauces, pizza, roasted and grilled meat, as well as cheeses.*

**FIORE ROSSO IGT Toscana rosso**



**70% Sangiovese, 30% Cabernet Sauvignon** • The two grape varieties are fermented and vinificated at controlled temperature, separately. Maceration takes place for 8-10

days with continuous phenolic potential analytical monitoration. The wine then refines over a period of 3-4 months in Stainless steel tanks and refines further 2 months in bottle.

Bright ruby red color. Bouquet very much scented and fragrant, with cherry and strawberry notes when young. Full, well balanced, soft and velvety • *Both red and white meat. Salami, cheeses and soups and perfect with pasta dishes. It has a very versatile International food matching. Thanks to its nice acidity and softness, perfect by the glass.*

## CONCRETO DOCG Chianti Classico

100% Sangiovese • Alcoholic fermentation in open stainless steel tanks at controlled temperature 28-30° C. The obtained wine age for about 8 months in concrete tanks where the malolactic fermentation take place naturally. Finally, the wine mature for extra 3-4 months in bottle before to be released in the market..



🍷 A pleasantly fresh and fruity wine, with notes of raspberry, juniper and woodland berries, a typical young wine, but remarkably full bodied and juicy. An enjoyable everyday wine • *Excellent with pasta, grilled meat and mild cheeses.*

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