

# TENUTA DI FIORANO

Located just a few kilometers from the center of Rome, Italy's historic Tenuta di Fiorano resides between the Appian Way and the slopes of the Alban Hills. As a pioneer of organic viticulture in the mid-twentieth century, Fiorano continues the family traditions today.



The Tenuta di Fiorano estate is now owned by Prince Alessandro Jacopo Boncompagni Ludovisi, who grew up on the property and was taught by his uncle, Prince Alberico, who passed away in 2005. With Tancredi Biondi-Santi and Veronelli as colleagues and friends, Prince Alberico pioneered in planting organically grown Cabernet Sauvignon and Merlot in the 1940's and 50's, along with Malvasia Candida and Sémillon. Currently, Prince Alessandro Jacopo follows the historic principles of Tenuta di Fiorano.

After the 1998 harvest, prince Alberico, then in ill health, disillusioned and living in the center of Rome, pulled up his vines. Barely aged twenty, perhaps his cousin, prince Alessandro Jacopo couldn't quite stand up to the introverted and often tempestuous moods of aging prince Alberico. But only four years later, prince Alberico realized that in Alessandro Jacopo he had not only an heir to the estate, but also an heir to his own, private passion for viticulture and winemaking.

So together, the two began to replant the historic (and organic) Fiorano Rosso vineyard in the exact location as before. For Fiorano Bianco, a wine that never entirely convinced Prince Alberico, the latter insisted that the new planting be Grechetto and Vignone, rather than Semillon and Malvasia di Candida. The Fiorano Rosso remains the same Cabernet and Merlot blend as before.

In the winery, the same vinification methods take place in the exact same cellars (with old, indigenous yeasts); the same winemaker who has made the wines since the late 1960s alongside prince Alberico (the legendary bottles you often see) continues his work alongside prince Alessandro Jacopo; and the vineyards are planted in the same locations and farmed in the same organic manner.

## FIORANO BIANCO



**Varietal/Blend:** Viognier and Grechetto

**Farming Practices:** practicing organic

**Soil:** volcanic pozzolanic

**Year Vines Were Planted:** 1995-2000

**Yeast:** ambient

**Fermentation:** spontaneous

**Maturation:** 12-18 months in 10 hL oak and chestnut barrels

**Alcohol:** 13.5%

**Fined:** no

**Filtered:** light

**Country:** Italy

**Region:** Lazio

**Sub Region:** Rome

**Vineyard:** estate

**Vineyard Size:** 5 ha