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Andrea Fiore

Govone

The Fiore family began farming their estate holdings in the hills of Asti, Verduno, Neive, and Tresio in the 1920's. It was a common story of the times, as growers and simple wine-makers they sold their production to local bottlers and cooperatives. Today, Andrea Fiore is the new face of the farm and in 2011 began bottling under the family name. This transition is a monumental moment for the family as they begin to realize their potential of producing estate bottled wines. Andrea was the first to graduate from the University of Alba's enology program but he learned the 'ropes' from his father and grand-father. They are lucky and have holdings in prized locations in Barolo, Barbaresco and Asti. The Barbera d'Asti vineyards are hillside sites with full southern exposure and planted to softer limestone based soils. Barolo holdings are in the Verduno commune which has recently received great attention as its location next to the Tanaro helps to create one of the freshest terroirs in Barolo. They continue to rent 20% of their vineyards but all farming operations are conducted by the family. Total production 12,000 cases of which 50% is Barbera d'Asti.

Wine:

Barbera d'Asti 2016 - 100% Barbera grown in vineyards located in both Roero and Asti. The vineyards in Roero are very steep, south facing and are composed of young sandy soils giving the Barbera an aromatic and fresh quality. The vineyards in Asti are also south facing hillsides with more clay and yield fruit with more color and concentration. The vines are dry farmed and green harvesting is employed to deliver even and fully ripened fruit. Fermented in stainless steel on the skins for 8 days, then aged 6 months in large slavic casks. Production 6000 cases

2016 is a fantastic vintage, especially for Barbera. A cool wet spring gave water to the soils which kept the vines hydrated during the warm summer. A cooler September kept acidity levels balanced and resulted in ripe fresh wines.

