

FIOROTTO  
1934



DL

FIOROTTO  
1934



# Our history

## From generation to generation... between tradition and innovation!

The founder, Vittorio Fiorotto, arrived in Nervesa Della Battaglia in the 1930s, with his wife and children, to start the business. About ten head of cattle, a few rows of vineyards, fields of cereals and meadows were his initial investment. Since then, the same passion and resourcefulness have been passed down through generations, gradually growing our family business.

Since 2017, the company management has passed to the fourth generation, to the siblings Daniele, Marina, and Stefano. Among the various properties and numerous lands, the company complex currently extends over 120 hectares, of which about 20 are dedicated to vineyards. Here, among the rows of Chardonnay, Glera, Pinot Noir, and Merlot, Daniele's aspirations became real. With passion and determination, he has created a new generation of wines, giving life to "**Fiorotto 1934**" and the "**Terre del Galateo**" line.



# Our values



## Proud to be SUSTAINABLE

We are proud to announce that our crops follow strict quality standards. We have been awarded the SQNPI certification for sustainable quality (National Quality System for Integrated Production). In parallel to maintaining this system, we want to provide further proof of sustainability for those who come to visit our vineyards: **the presence of beehives among the rows, precious indicators of the quality of the environment and the source of our honey production.**

Long before the concept of sustainability became a matter of image, for us it has always been an essential value and a virtuous growth strategy, based on some fundamental points:

- Only manual harvesting of grapes
- Photovoltaic systems for energetic self-sufficiency on all the roofs of our buildings
- Conscious use of natural organic fertilizer produced by our stables
- Use of natural alternatives to herbicides
- Drip irrigation system to reduce waste
- Use of new generation equipment with low environmental impact
- Only recycled glass bottles



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA





## The values of a family that loves its land

When asked what differentiates our products from those of hundreds of other farms, we answer: “the difference is made by the values of our family.”

The same respect that exists between us, we have towards our land. Love, attention to choices, the spirit of resilience, and adaptability are cornerstones of our family as well as our company, necessary foundations for continuous renewal that is always rooted in tradition, to face an increasingly complex and demanding market.

An extended family, which grows more each year, including selected professionals with whom we plan together the challenges of the present and the future.

Proud of the Venetian business culture, we cultivate not only the land but also knowledge, “knowing and knowing how to do” which has always distinguished our extraordinary territory, with the common goal of enhancing places, people, and communities, quality products, and with them the founding values of our business culture, a culture that has made us known and competitive throughout the world.

# The Galateo

## Inspiration from the history of our lands

Giovanni Della Casa (1503-1556), better known as Monsignor Della Casa, of Florentine origin, was an Italian writer, author, and Catholic archbishop, known above all as the author of the etiquette manual “Galateo ovvero de’ costumi.”

Already known for his worldly life in both Rome and Venice, he never received the cardinal’s purple, and with the death of his protector, Alessandro Farnese, he decided to retire to the Abbey of Sant’Eustachio, a Benedictine monastery on the slopes of Montello, within our municipality, Nervesa della Battaglia, where he probably wrote the famous “Galateo,” so named because it was dedicated to Monsignor Galeazzo Florimonte (1484-1565), in Latin Galatheus Florimonte, an Italian bishop, a fine humanist, scholar, and reformer.

Today, the “modern galateo” could be defined as the set of “rules of behavior” that should be followed in relationships with other people, with the aim of ensuring a pleasant coexistence based on mutual respect.

The origins of the galateo lie in a decidedly distant past, and the rules of behavior of an era five centuries ago cannot certainly be considered current...customs and habits have definitely changed, but there are still timeless “rules” and precautions, sometimes indispensable for good coexistence between people and the world that hosts us.





# THE WINES

## TERRE DEL GALATEO

Experience, love for the land, and a spirit of research have given life to this product line.

FIOROTTO 1934 was inspired by the principles of the GALATEO and the historical and romantic figures who made them eternal in these lands, to create a line of highly prized, elegant, and refined wines, created without haste and capable of leading you, like a sort of etiquette of good drinking, to the discovery of a sensory experience that smells of tradition and passion.

Three distinct soils, one shared vision: the best expression of every vineyard.

### The Red Soil of Montello

Rich in minerals and naturally draining, the red soil of Montello is the beating heart of our structured wine production.

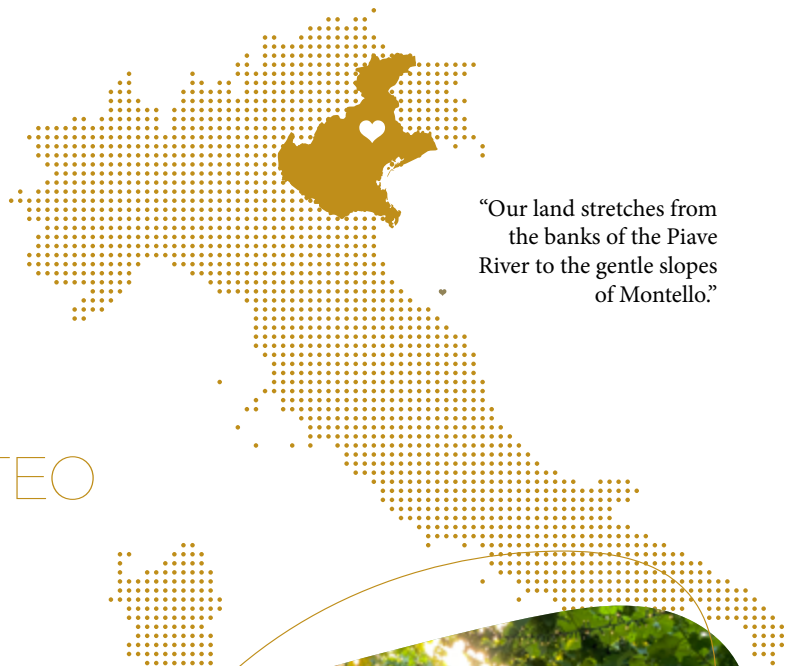
It gives life to deep, complex wines with intense color, refined tannic texture, and excellent aging capacity. This terroir is home to Merlot, Recantina, and Asolo DOCG Superiore.

### Piave Gravel

Alluvial sands and gravels create light, highly draining soils that bring out finesse and perfect balance. These terroirs give birth to fresh, fragrant wines with remarkable aromatic precision, including Pinot Grigio, Pinot Nero "Fiorosa", and ancestral aromatic method wines.

### Clay Soil

Compact and rich in nutrients, clay retains water and minerals, encouraging a slow and complete maturation. It imparts intensity and power to our Prosecco DOC Brut and Extra Dry, while enhancing their aromatic depth and complexity.



"Our land stretches from the banks of the Piave River to the gentle slopes of Montello."



# FLORIMONTE

PROSECCO DOC TREVISO - BRUT

DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN



## ORIGIN OF GRAPES

family vineyards

## GRAPES

indigenous grape varieties

## HARVEST

September, hand-picked

## WINEMAKING

soft pressing and static settling. Fermentation in steel casks at controlled temperatures with selected yeasts

## FOAMING METHOD

Martinotti-Charmat in autoclave for a minimum of 90 days

## FINISHING

minimum 60 days in bottle

## ALCOHOL

11.50% vol.

## RESIDUAL SUGAR

8 g/l

## PERLAGE

fine and pleasantly persistent

## APPEARANCE

pale straw yellow

## NOSE

notes of Renetta apple, Williams pear, and spring white flowers

## PALATE

the discreet freshness combined with pleasant savoriness results in a particularly agile sip, making it one of the most versatile wines for pairing.

## SERVING TEMPERATURE

6/8 °C

## STORAGE

keep in the dark in a cool, dry place with an ideal temperature of 20°C in an upright position.



# FLORIMONTE

PROSECCO DOC TREVISO - EXTRA DRY

DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN



## ORIGIN OF GRAPES

family vineyards

## GRAPES

indigenous grape varieties

## HARVEST

September, hand-picked

## WINEMAKING

soft pressing and static settling. Fermentation in steel casks at controlled temperatures with selected yeasts

## FOAMING METHOD

Martinotti-Charmat in autoclave for a minimum of 90 days

## FINISHING

minimum 60 days in bottle

## ALCOHOL

11.50% vol.

## RESIDUAL SUGAR

8 g/l

## PERLAGE

fine and pleasantly persistent

## APPEARANCE

Pale straw yellow

## NOSE

notes of Renetta apple, Williams pear and white spring flowers

## PALATE

particularly balanced and easy to drink, it is well-suited to accompany appetizers and first courses of moderate aromatic intensity

## SERVING TEMPERATURE

6/8 °C

## STORAGE

keep in the dark in a cool, dry place with an ideal temperature of 20°C in an upright position.



# VITTORIO The founder

ANCESTRAL METHOD WITH  
REFERMENTATION IN THE BOTTLE



## ORIGIN OF GRAPES

ancient family vineyards with Bellussera training system

## GRAPES

Glera, Verdiso, Perera and Bianchetta Trevigiana

## HARVEST

September, hand-picked

## WINEMAKING

soft pressing and static settling. First fermentation in steel casks at controlled temperatures with selected yeasts and refermentation in the bottle

## FINISHING

minimum 6 months in bottle

## ALCOHOL

11.50% vol.

## RESIDUAL SUGAR

0.5 g/l

## PERLAGE

fine and pleasantly persistent

## APPEARANCE

brilliant straw yellow with greenish reflections

## NOSE

a blend of notes of white-fleshed fruit and citrus is complemented by a hint of breadiness

## PALATE

extremely dry and with vibrant freshness, it surprises with softness and roundness

## SERVING TEMPERATURE

5/7 °C

## STORAGE

keep in the dark in a cool, dry place with an ideal temperature of 20°C in an upright position.



# FLORIMONTE

SPUMANTE CUVÉE MILLESIMATO BRUT



## ORIGIN OF GRAPES

family vineyards

## GRAPES

indigenous grape varieties

## HARVEST

September, hand-picked

## WINEMAKING

soft pressing and static settling in steel casks at controlled temperatures with selected yeasts

## FOAMING METHOD

Martinotti-Charmat in autoclave for a minimum of 7 months

## FINISHING

minimum 60 days in bottle

## ALCOHOL

11.50% vol.

## RESIDUAL SUGAR

10 g/l

## PERLAGE

fine and pleasantly persistent

## APPEARANCE

bright straw yellow with golden reflections

## NOSE

notes of Fuji apple and narcissus combine with subtle tropical hints

## PALATE

extremely fine and harmonious, the particular freshness elegantly connects with a discreet savoriness

## SERVING TEMPERATURE

7/8 °C

## STORAGE

maximum recommended 18 months at 20°C in an upright position.



# FLORIMONTE

ASOLO PROSECCO SUPERIORE DOCG EXTRA BRUT

DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN



## ORIGIN OF GRAPES

ancient family vineyards

## GRAPES

100% Glera from old vines

## HARVEST

manual with bunch selection, last ten days of September

## WINEMAKING

white winemaking, at controlled temperature, with soft pressing in the absence of air fermentation in stainless steel casks at controlled temperature.

## FOAMING METHOD

Martinotti-Charmat method in autoclave for a minimum of 90 days.

## FINISHING

minimum of 60 days in bottle.

## ALCOHOL

11.50% vol.

## RESIDUAL SUGAR

3 g/l

## PERLAGE

fine and persistent

## APPEARANCE

pale straw yellow with subtle greenish highlights.

## NOSE

notes of apple, acacia flowers and tropical fruit accompanied by herbaceous scents.

## PALATE

excellent freshness and balanced salinity combine with particular persistence.

## SERVING TEMPERATURE

6/8°C

## STORAGE

in a dark place, cool and dry, with an ideal temperature of 20°C in an upright position.

# 93

Points

1 MIGLIORI VINI ITALIANI  
Luca Marini



# FIOROSA

ROSÉ SPARKLING WINE



## ORIGIN OF GRAPES

family vineyards

## GRAPES

100% Pinot Noir

## HARVEST

August, hand-picked

## WINEMAKING

soft pressing. Fermentation in steel casks at controlled temperatures with selected yeasts

## FOAMING METHOD

Martinotti-Charmat in autoclave for a minimum of 10 months

## FINISHING

minimum 100 days in bottle

## ALCOHOL

12.00% vol.

## RESIDUAL SUGAR

5 g/l

## PERLAGE

fine and pleasantly persistent

## APPEARANCE

pale pink with subtle coral reflections

## NOSE

fruity notes of cherry, wild strawberry and raspberry combine with a hint of yeast reminiscent of pastry

## PALATE

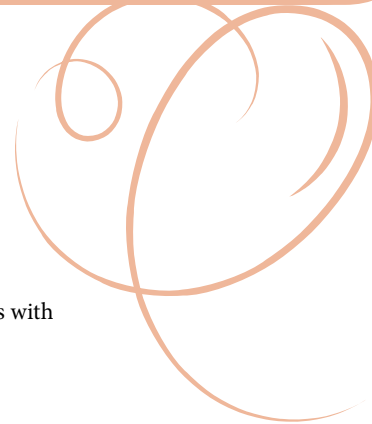
a taut, broad sip with excellent persistence makes it perfect for daring particularly complex pairings

## SERVING TEMPERATURE

5/7 °C

## STORAGE

keep in the dark in a cool, dry place with an ideal temperature of 20°C.



# FERVE'RE

PINOT GRIGIO DOC DELLE VENEZIE

DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN



## ORIGIN OF GRAPES

family vineyards

## GRAPES

100% Pinot Grigio

## HARVEST

late august, early september, hand-picked

## WINEMAKING

clarification followed by fermentation at a controlled temperature of 16–18 °C.  
The wine then ages on the lees with frequent bâtonnage for several months

## AGING

For varying periods depending on the vintage, with a minimum of 6 months in bottle

## ALCOHOL

12,00 % vol.

## RESIDUAL SUGAR

5 g/lt

## APPEARANCE

light straw yellow

## NOSE

distinct and pronounced bouquet, hints of peach and exotic fruits

## PALATE

On the palate it is round yet dry, full-bodied and pleasantly bitter

## SERVING TEMPERATURE

8/10 °C

## STORAGE

store in a dark, cool and dry place,  
ideally at a temperature not exceeding 20 °C



# FERVE'RE

MERLOT IGT MARCA TREVIGIANA

INDICATION OF TYPICAL GEOGRAPHICAL INDICATION



## ORIGIN OF GRAPES

family vineyards

## GRAPES

100% Merlot

## HARVEST

September, hand-picked

## WINEMAKING

whole cluster fermentation with gentle pressing and cold maceration. Red fermentation in stainless steel tanks for 60 days, with continuous batonnage.

## AGING

aging in stainless steel, tonneau, and barrique for varying periods depending on the vintage, with a minimum of 6 months in the bottle.

## ALCOHOL

12.50% vol.

## RESIDUAL SUGAR

0.5 g/l

## APPEARANCE

ruby color with elegant purple reflections.

## NOSE

intense aromas of ripe cherry and berry jams, followed by fine herbal and spicy notes.

## PALATE

crisp freshness and an elegant tannic structure combine with a balanced body and good smoothness.

## SERVING TEMPERATURE

16/18 °C

## STORAGE

keep in a dark, cool, and dry place with an ideal temperature of 20°C



# 93

Points



# RECANTINA

## RECANTINA ASOLO MONTELLO DOC



### ORIGIN OF GRAPES

family vineyards

### GRAPES

Recantina

### HARVEST

early October - manual in crates with selection of the bunches

### WINEMAKING

whole cluster fermentation with soft pressing and cold maceration. Red fermentation in stainless steel tanks for 60 days, with continuous batonnage.

### AGING

12 months, partly in second-pass acacia and oak barriques, partly in tonneau, plus an additional 6 months in the bottle.

### ALCOHOL

12.50% vol.

### RESIDUAL SUGAR

0.5 g/L

### APPEARANCE

intense ruby red color with purple reflections.

### NOSE

aromatic notes of ripe raspberries, wild blueberries and plums, with hints of spices and tobacco.

### PALATE

warm and round flavor enhanced by a fine tannic structure and a savory finish.

### SERVING TEMPERATURE

16-18 °C

### STORAGE

keep in a dark, cool, and dry place with an ideal temperature of 20°C.

# 95

Points

1 MIGLIORI VINI ITALIANI  
Luca Marini



# FLORIMONTE MAGNUM

ASOLO PROSECCO SUPERIORE DOCG EXTRA BRUT

DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN



## ORIGIN OF GRAPES

ancient family vineyards

## GRAPES

100% Glera from old vines

## HARVEST

manual with bunch selection, last ten days of September

## WINEMAKING

white winemaking, at controlled temperature, with soft pressing in the absence of air fermentation in stainless steel casks at controlled temperature.

## FOAMING METHOD

Martinotti-Charmat method in autoclave for a minimum of 90 days.

## FINISHING

minimum of 60 days in bottle.

## ALCOHOL

11.50% vol.

## RESIDUAL SUGAR

3 g/l

## PERLAGE

fine and persistent

## APPEARANCE

pale straw yellow with subtle greenish highlights.

## NOSE

notes of apple, acacia flowers and tropical fruit accompanied by herbaceous scents.

## PALATE

excellent freshness and balanced salinity combine with particular persistence.

## SERVING TEMPERATURE

6/8°C

## STORAGE

in a dark place, cool and dry, with an ideal temperature of 20°C in an upright position.

# 93

Points

1 MIGLIORI VINI ITALIANI  
Last March





# GALÀVIGNA

**experiences** *beyond the label*

The event venue that never existed before - a unique and original blend of music, theater, entertainment, and enogastronomic experiences. A rich, ambitious, and diverse experiential bouquet, seamlessly moving from classical music concerts to aperitifs with DJ sets, and gracefully shifting between picnics and dinners.



## TAILOR MADE EVENTS

In addition to the events scheduled in our calendar, open to the public and available for online purchase, you can organize your custom event. Together with a team of professionals and with the collaboration of selected suppliers, we can create:

## PRIVATE EVENTS

- Tastings with pairings of local products
- Tours with tastings
- Wine introduction courses
- Etiquette courses
- Photoshoots
- Weddings
- Anniversaries and birthdays
- Themed parties



## CORPORATE EVENTS

- Lunches and dinners with guided tastings
- Countryside and harvest-themed team-building activities
- Events with theatrical performances and private concerts
- Small meetings with final tastings
- Wine introduction courses
- Etiquette courses
- Tasting tours

*Per informazioni e quotazioni contatta il nostro Responsabile Eventi:*

**Mauro Genovese**  
mauro.genovese@fiorottowine.it  
t. 334.9715726



“Da quattro generazioni ci prendiamo cura di un territorio che ha il sapore antico dell’innovazione.”

*Fam. Feretto*



# CAVEAU del GUSTO

150 square meters of hospitality, with a room dedicated to welcoming our guests, a sales point for our wines and cheeses, and on the lower floor another small room dedicated to guided tastings and events.

All overlooking a lawn with a patio, where you can peacefully taste our products.

In the basement of the **CAVEAU DEL GUSTO**, down the illuminated staircase, there is a contemporary space with air conditioning, audio and video systems, as well as a modern support kitchen for customized catering services. In the center of the room is a large solid maple wood table with 20 seats.



# THE ANCIENT BELLUSSERA

The heart of the company, not only because it is located in the center of the properties but also because it was planted by the founder Vittorio, the great-grandfather of the current owner Daniele Fiorotto. A place that in its simplicity holds a timeless charm and manages to frame any type of event, adding something unique and original.



# CHEESES and HONEYES

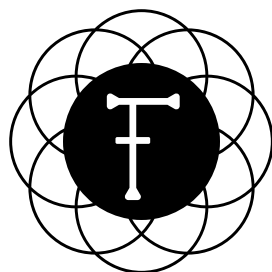
Our production philosophy, also for the dairy sector, has always aimed to **offer products with high quality standards**, that preserve the flavors of the past, linked to the territory, but that are created with processes that respect the most rigorous food safety regulations.

Our cheeses are produced at “zero kilometers” only from the milk of our cows, with no environmental impact related to transport.

The decision to raise honey bees among the rows of vines was mainly dictated by the desire to offer our visitors and customers further certification of the healthiness of our production environments. Producing natural honey, from healthy bees, further pushes us to observe the strict quality standards of the **SQNPI** (sustainable quality) certification obtained for the production of our wines.







FIOROTTO  
1934 DL

Società Agricola Vittoria ss di Fiorotto Daniele & C.  
Via Priula, 87 – 31040 Nervesa della Battaglia (TV) - Italy

follow us



fiorottowine.it