

Fiorotto

1934 DL

A simple story
for such an
extraordinary
product

Vittorio Fiorotto, the Company's founder, arrived in Nervesa Della Battaglia in the 1930, with his wife and children, and he started the business. His initial investment was: about ten head of livestock, a few rows of vineyards, some cereal fields and meadows. Ever since, that same passion and initiative have been conveyed through generations.

Since 2017 business management has passed to the **fourth generation** and precisely to the brothers Daniele, Marina and Stefano. Among all properties and land the company covers **120 hectares**, including 20 hectares planted exclusively with vines. Surrounded by rows of **Chardonnay, Glera, Pinot Nero and Merlot**, Daniele realizes his aspirations creating with love and determination a current line of wines called **Fiorotto 1934**.

From one
generation to
another.
Between tradition
and innovation

Grapes are grown according to methods of production that ensure excellent levels of sustainability. They are harvested by hand and vinified by soft pressing, in order to decrease the environmental impact, the percentage of residues and the use of sulfites.

Experience, love for
the land and taste
for the quest have
given rise to the
product line

TERRE del GALATEO

In these very lands, in Nervesa della Battaglia, around the middle of the 1500, Monsignor Della Casa, a scholar, writer and Catholic archbishop of Florentine origin, wrote the pages of the famous GALATEO, a manual of good manners called "Galateo ovvero de' costumi" in honor of Monsignor Galeazzo Florimonte (from Latin Galatheus Florimonte, 1484-1565) Italian bishop, fine humanist and man of letters.

These are the historical and romantic figures we were inspired by to create a line of sparkling wines of great value: elegant and fine wines that lead to the discovery of a sensory experience steeped in tradition and passion, as a manual (Etiquette) of good drinking.

i vini

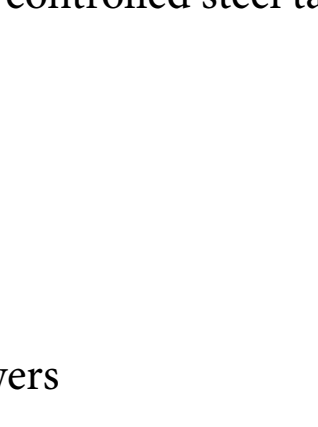
FLORIMONTE

PROSECCO DOC BRUT

Grapes: Glera and local biotypes from ancient family vineyards
Harvest: September, handmade
Winemaking: soft pressing and static settling
Method: Charmat (Martinotti)
Main fermentation: 3 months on selected yeasts in temperature-controlled steel tanks
Bottle aging: from 30 to 90 days
Alcohol: 11.50% vol.
Perlage: fine and pleasantly persistent

CHARACTERISTICS

Visual: pale straw yellow
Olfactory: notes of green apple, bergamot and delicate white flowers
Taste: dry and persistent with mineral hints, pleasantly tart
Service: suggested temperature of 7/8 °C
Storage: 18 months (maximum recommended) at 20°C in vertical position



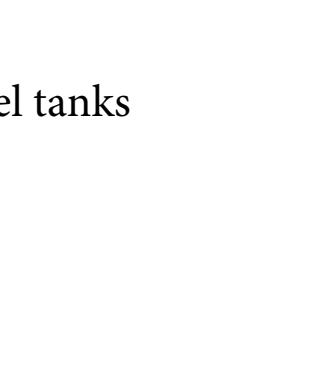
FLORIMONTE

PROSECCO DOC EXTRA DRY

Grapes: Glera and local biotypes from ancient family vineyards
Harvest: September, handmade
Winemaking: soft pressing and static settling
Method: Charmat (Martinotti)
Main fermentation: 3 months on selected yeasts in temperature-controlled steel tanks
Bottle aging: from 30 to 90 days
Alcohol: 11.50% vol.
Perlage: fine

CHARACTERISTICS

Visual: golden yellow
Olfactory: slightly fruity, hints of white-flesh peach and vanilla
Taste: sweet, balanced and persistent
Service: suggested temperature of 5/6 °C
Storage: 18 months (maximum recommended) at 20°C in vertical position



FLORIMONTE

BRUT VINTAGE SPARKLING WINE CUVÉE

Grapes: Glera, Chardonnay, Pinot Bianco from family vineyards
Harvest: September, handmade
Winemaking: soft pressing and static settling
Method: Charmat (Martinotti)
Main fermentation: 7 months on selected yeasts in temperature-controlled steel tanks
Bottle aging: from 30 to 90 days
Alcohol: 11.50% vol.
Perlage: fine and pleasantly persistent

CHARACTERISTICS

Visual: straw yellow
Olfactory: fruity bouquet, hints of golden apple
Taste: harmonious and aromatic, savory with strong feeling of freshness
Service: suggested temperature of 7/8 °C
Storage: 18 months (maximum recommended) at 20°C in vertical position

FIOROSA

SPARKLING BRUT ROSÉ - FROM PINOT NOIR GRAPES

Grapes: 100% Pinot Noir
Harvest: August, handmade
Winemaking: soft pressing
Method: Charmat (Martinotti)
Main fermentation: 10 months on selected yeasts in temperature-controlled steel tanks
Bottle aging: 100 days
Alcohol: 12.00% vol.
Perlage: fine and persistent

CHARACTERISTICS

Visual: bright delicate pink
Olfactory: notes of red berries, wild strawberry and blackcurrant
Taste: harmonious and well balanced, fresh and persistent
Service: suggested temperature of 6/7 °C
Storage: 3 years (maximum recommended) at 20°C in vertical position



FERVÈRE

PURE MERLOT

Grapes: 100% Merlot
Harvest: September, handmade
Main fermentation: 9 months in steel tanks, and subsequent steps of aging in barrels and barriques
Bottle aging: from 6 to 12 months
Alcohol: 12.50% vol.

CHARACTERISTICS

Visual: ruby red color showing purple reflections
Olfactory: complex aroma reminiscent of ripe fruit and fruit compotes, plums and cocoa
Taste: smooth and rounded lingering taste
Service: suggested temperature of 16/18 °C
Storage: 18 months (maximum recommended) at 20°C in vertical position



proud to be
SUSTAINABLE

We are proud to report that our crops follow strict quality standards: we have been awarded the **SQNPI certification** of sustainable quality (National Quality System Integrated Production). In addition to maintaining these standards, we wish to offer further proof of sustainability: visiting our vineyards it will be plain to see the presence of beehives among the rows, valuable proof of the quality of the production area.

Events inspire
the communication,
Art, music, theatre...
with tastings
and/or dinners

The company's young management has always focused heavily on communicating its values and the quality of its products by means of contemporary media, since the first promotional video, a funny and original work...a really bubbly video!



Fiorotto
1934 DL

Società Agricola Vittoria ss di Fiorotto Daniele & C.

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seguici su



fiorottowine.it