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FRANCO FIORINI
Vino Nobile di Montepulciano

REGION/ ORIGIN	Tuscany / Vino Nobile di Montepulciano DOCG	WINEMAKER	Franco Fiorini
VINTAGE	2008	WINERY ESTABLISHED	2000
VARIETALS	98% Prugnolo Gentile (Sangiovese) 2% Canaiolo-Colorino	VINEYARD(S)	Estate vines (5 hectares)
ALCOHOL	14.1%	AGE OF VINEYARD(S)	40 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay & sand
AGING	18 months	VINEYARD(S)' ELEVATION	400 meters
BARREL TYPE/ YEARS IN USE	French Allier Oak & large Slavonic oak	FARMING METHODS	Sustainable
FILTER/FINING	None		

Villa Smaghi Bellarmino is the small agriturismo that the Fiorini brothers run year round, this is where they grew up playing as children, falling in love with their land

Franco Fiorini began his estate just over a decade ago only a stone's throw from the town he grew up in, Montepulciano. Not only focusing on making traditionally styled wine from the local clone of Sangiovese (Prugnolo Gentile), the estate also gives much time to its agriturismo, or the 'bed and breakfast' side of things. This is called Villa Smaghi Bellarmino, where the wine takes its name. The estate has a combined 19 hectares of vines (5 hectares), olive trees (8 hectares), and lodging, to complete this small family project. A dedication to classic Vino Nobile production through unobtrusive vineyard management, has carried their wines over the past several years to better and better representations of the area's wines. Primarily producing the reds of the area, the estate also grows small amounts of Trebbiano and Malvasia to make an incredible Vin Santo.

With south facing slopes, and touches of Canaiolo for extra aromatics; Franco's wines are rustic and complex, showcasing the true character of the Prugnolo Gentile clone of Sangiovese

Towards the end of September, the fruit for the *2008 Villa Smaghi Bellarmino Vino Nobile di Montepulciano* is brought in for processing at this small family estate. Being that the rich volcanic rock and sandstone soils, pair nicely with the micro-climate of the area, serious red wines from the Prugnolo Gentile clone of Sangiovese can be made. This Vino Nobile utilizes the estate's mature vines, coming from very naturally farmed, low yield grapes. Both the initial and malolactic fermentations take place in stainless steel, as to not take away from the expressive fruity tones that show themselves during vinification. The wine is then transferred to French barrels and 500 liter Slavonic oak casks for its year and a half aging process before going into bottle. Another 6 months to rest before release ensures the harmony of the past couple years to express itself in the finished wine. Rich and tannic in structure, this red is packed with dark cherry fruit, spicy plum, earthy richness, leather, and dust. It calls for hearty dishes such as wild game, braised meats, and roasted vegetables.