

G O D I O L O

the agricultural estate of Franco Fiorini

MONTEPULCIANO (Siena) - Tuscany

The Fiorini family, born and raised in Montepulciano, purchased this estate, at the time in a state of almost complete neglect and abandonment, and immediately began to reconstruct both the buildings and the working agricultural part of the property.

The total surface area of the estate is some 47 acres (19 hectares), 12.5 of which (five hectares) have been replanted to vineyards and close to twenty (eight hectares) to olive groves. The property is located on the southern side of Montepulciano, well exposed and in an amphitheater of hills which protect it from winds from the north, and the terraced form of the hillsides ensures a constant ventilation from breezes.

The grapes which are cultivated are Prugnolo Gentile (Sangiovese) and Canaiolo Nero.

The Podere Godiolo, which has given its name to the estate, has become the residence of the owners, while the historic Villa Paolini will be transformed into a structure of hospitality and rural tourism. New fermenting and aging cellars have been constructed in order to rationalize the work and as part of a project aimed at high quality wines planned and developed with the assistance of the estate's agronomist and enologist.

The first two vintages to be bottled are the 2000 *Vino Nobile di Montepulciano* and the 2003 *Rosso di Montepulciano*.

ROSSO DI MONTEPULCIANO DOC



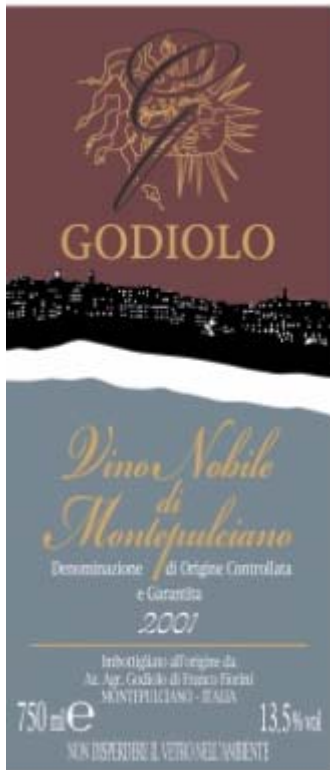
The wine is produced from a vineyard which has placed on the rolls of the *Rosso di Montepulciano* appellation, as the specific characteristics of the soil and micro-climate of the area give a wine of pleasurable freshness and fruitiness, while maintaining the typical elegance of the zone and its grape varieties.

The **Prugnolo Gentile** and **Canaiolo Nero** grapes are normally harvested during the first ten days of October, but only after a careful examination of health of the grapes and of both their sugar level and the physiological ripeness

of their skins. After destemming and pressing, the must ferments for twelve to fifteen days in stainless steel tanks with a regular punching down and pumping over of the cap to improve extraction and a constant control of fermentation temperatures.

After the wine is run off its skins, it returns to the stainless steel tanks for the malolactic fermentation. It is then aged in medium-sized oak casks for a period of six to eight months.

The wine should be served at a temperature of 64-66° Fahrenheit (17-18° centigrade) in crystal stemware for medium-bodied red wines.



VINO NOBILE DI MONTEPULCIANO DOCG

The wine is produced from a selection of the finest **Prugnolo Gentile (90%)** and **Canaiolo Nero (10%)**. The grapes are only picked after rigorous analysis of both sugar levels and after verifying the complete physiological ripeness of the skins. The harvested grapes are brought to the cellars, located in the center of the estate, destemmed and crushed, and then fermented for fifteen days with a constant control of the fermentation temperatures and regular pumping over and punching down of the cap in order to optimize the extraction of all the noble elements of the grapes.

After the wine is run of its skins, it goes through its malolactic fermentation in stainless steel tanks and then ages for twelve to fifteen months in small oak casks. It is also given a period of bottle aging before commercial release.

Serve at a temperature of 66° Fahrenheit (18° centigrade) in crystal stemware for full-bodied red wines.

SELEZIONE FATTORIE

May 29, 2005