Winemaker: Salvatore Lovo
Generation: 2nd

Blossom Rosso Veneto IGT

A true northern Italian winemaker, Salvatore Lovo loves his clean, bright red wines – and takes after his unforgettable father, Vittorio, a WWII veteran who had a sip of light-bodied rosso from his personal "tank" every evening after working in the fields. With notes of violets, sage, and gentle brown sugar, this low-alcohol vino is perfect served with a slight chill for summer, or even with roast turkey in the winter!

WINEMAKER BIOGRAPHY

The father-daughter team of Salvatore and Silvia Lovo continue to shine bright as they expand their family's repertoire beyond Prosecco and Moscato. A short distance from Venice, they consistently take their cool climate wines in new directions that both surprise and impress.

ENOLOGIST

Salvatore Lovo and Andrea Senigallia

TASTING NOTES

Color	Ruby
Nose	Dark plum, cherry, sage and violet
Palate	Light-bodied, yet vibrant and full of dark fruit
Finish	Smooth, pleasant, medium finish

VINEYARD & VINIFICATION

	12
Vineyard Location	Veneto IGT, Veneto
Vineyard Size	17 ha
Varietals List	50% Cabernet 50% Cabernet Franc
Farming Practices	Grapes sustainably farmed, dry-farmed, and picked by hand; vegan
Elevation	200 m
Soils	Volcanic, clay mix
Maturation Summary	In Steel for 6 months and Bottled for 4 months
In Steel	6 months
Alcohol	13.0 %
Acidity	5.2 g/liter
Residual Sugar	4.5 g/liter
Annual Production	30,000 bottles

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LOVO

An enologist himself, winemaker Salvatore Lovo long worked as a consultant in other areas of Italy, including Tuscany, the Marche, and Abruzzo. Today, alongside his daughter, Silvia, Salvatore focuses on historic varietals that help to define his own region in the hills near Padua. One of these is Fior d'Arancio, verily the estate's crown jewel. A rare clone of Moscato Giallo, Fior d'Arancio (trans. "orange blossom"), grows in a tiny zone of just a few square miles, and is famous for its stunning, citrus-driven aromatics. It's estimated that no more than a dozen estates here work with Colli Euganei Fior d'Arancio, and Salvatore's own family helped elevate its status to DOCG. Written records going back to the 1300s have traced Fior d'Arancio to the eastern Mediterranean, and old-timers still refer to it as Moscato Sirio (Syrian Moscato).

In addition to the 17 hectares of high-altitude vines that Salvatore Lovo owns, the winemaker also has long-term contracts with a number of local, organic-minded families who all farm tiny parcels of 1-3 hectares. In this way, he is able to produce both single estate wines and also pursue a series of other projects – including La Perlina Moscato – and partner with the likes of Andrea and Alberto Bocelli.

Rising up from the flat, expansive Po River Valley where so much of the Veneto's white wine is produced, the ancient Colli Euganei, or Euganean Hills, stand alone in a multitude of ways. Most notably, this green archipelago of hills has long been known for producing wines with pronounced acidic poise and aromatics. The mounts themselves emerged some 2 million years ago, as seawater receded around the site of great, underwater volcanoes. The resultant combination of volcanic and calcareous soils today invests the region's wines – even the reds – with a minerality, freshness and persistency that can't be repeated in the surrounding lowlands.

REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenze, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

VENETO IGT

As the name might suggest, the Veneto IGT spans the entirety of the famous NE Italian region. With over 10,000 acres of vineyards participating (as of 2018), it is also a highly prolific zone in terms of output. Combined, wines from the Veneto account for nearly a quarter of Italy's production (second only to Puglia in this department) and this IGT allows for countless experimental wines and/or affordable options to add to the equation.

Similar to other broad, inclusive designations, a long list of varieties (both local and international) is permitted under the Veneto IGT. These include Glera, Pinot Grigio, and Pinot Bianco on the white side, and Corvina, Cabernet Franc, and Cabernet Sauvignon on the red. (The entire list of primary grapes is 4-5 dozen long!) Free of the restrictions governing DOCs and DOCGs, producers may use any proportions of the approved vines to make bianchi, rosati, and rossi wines. In order to include the varietal on the label, a wine must include at least 85%. Dual varietals are also allowed on the label, provided the first-named grape comprises 50-85%, and the second-named 15-50%. Passito wines may also be made under the auspices of this IGT, but there are currently no provisions for sparklers. Unsurprisingly, there are no aging requirements for any wines falling into this category.