franchina-e.giarone

VINI DI VIGNA

Modena, Italia

WHO WE ARE

Every wine is research. Every research starts in the vineyard.

Our story is rooted in a deep connection with two places: Franchina and Giarone.

Two vineyards, two different ways of feeling wine, one shared direction.

We farm and vinify on the Modenese hills, personally following every step of the process, from the vineyard to the bottle. Our goal is both simple and demanding: to give the grape back its personality, in liquid form.

THE VISION

Our work begins with listening.

After fermentation comes one of the most important phases: the time of tasting, waiting, and doubt. Each wine is followed base by base, without predefined schemes, trying to understand what that specific vintage and that specific vineyard truly have to say. Decisions are made only at the end, when the wine has found its balance.

We directly cultivate our vineyards, without the use of systemic products or chemical fertilizers. We focus on vegetative balance and soil vitality. A healthy agriculture is, for us, an ethical choice before a productive one. It is the strongest tool to build wines that are fair, deep, and able to sit naturally at the table.

We care that a wine is right. Consistent with the vineyard it comes from and capable of accompanying food without excuses. Bubbles, as well as their absence, are not a stylistic goal, but a consequence of the attitude of each individual vineyard and the vintage it has gone through.

Every bottle is born from a precise decision. Sometimes also from a renunciation.

THE WINES

Every vintage speaks. Every base tells its story.

Our wines are different from one another, but they share the same approach:

- respect for time
- rigor in choices
- no shortcuts

DEDALO

Trebbiano di Spagna – White Wine

Dedalo is the starting point of the project.
A wine born from the desire to work with Trebbiano di Spagna in the most demanding vineyard we have.
A complex and rigorous grape variety, which in our vision can express itself fully only without bubbles, leaving salinity and tension at the centre of the wine.

Vinification
Direct pressing of Trebbiano di Spagna grapes.
Spontaneous fermentation and ageing in concrete.
Aged on fine lees until the summer following the harvest.

ZUZU

Trebbiano Modenese e Trebbiano di Spagna – Sparkling White Wine

Zuzu is not a sparkling wine, but a white wine with bubbles.
It is made from Trebbiano Modenese and Trebbiano di Spagna, with proportions that can change from year to year.
The objective always remains the same: to build a base wine that would stand on the table even without refermentation, and that finds its full balance and gastronomic dimension with the bubbles.

Vinification
Direct pressing of the grapes.
Spontaneous fermentation and ageing in concrete.
Bottled after winter for bottle refermentation.
Not disgorged.

KITSUNE

Lambrusco di Sorbara – Sparkling Rosè Wine

Kitsune is our interpretation of Lambrusco di Sorbara.
A grape variety that requires precision, restraint and respect for timing.
Even outside its historical growing area, the goal remains unchanged: to express the vineyard and the grape in their full depth, balancing lightness and maturity, avoiding both rawness and one-dimensional readings.

Vinification
Direct pressing of Lambrusco di Sorbara grapes.
Spontaneous fermentation and ageing in concrete.
Bottled after winter for bottle refermentation.
Not disgorged.

SCAMPOLI

Field blend di uve rosse – Red Wine

Scampoli is a wine from a co-planted vineyard.
A field blend of red grape varieties grown together in the same site where Dedalo is born, but with a different exposure.
It comes from the decision to work on a vineyard rather than on a single grape variety, following the historical tradition of mixed plantings once common in the Modena hills.
Each vineyard had its own balance and produced a unique wine.
In this sense, Scampoli follows the idea of a cru defined not by soil depth, but by varietal biodiversity and complexity.

Vinification
Red grapes, destemmed but not crushed. Spontaneous fermentation with maceration in steel. Aged in concrete until the summer following the harvest.

CAPPELLO MATTO

Trebbiano Modenese – White Wine

Cappello Matto exists for memory and continuity, not for style.
It follows the almost forgotten tradition of "Trebbiano Murato".
Trebbiano Modenese grapes are destemmed and left to macerate for a long time in total reduction, without punch-downs or pump-overs.
Once fermentation starts, the wine remains untouched for months, without contact with oxygen

Vinification
Long skin contact in reduction.
Ageing continues until the summer following the harvest before bottling.

MARGOT

Blend Of White Local Grapes – Sparkling White Wine

Margot is the wine of everyday balance.
A white frizzante that is immediate but not simplistic; easy to read but never superficial.
It is made from a wide blend of local white varieties, with Trebbiano Modenese as the backbone.
The proportions change each year according to the vintage, with the goal of preserving freshness, drinkability and a clear territorial identity.

Vinification
Direct pressing of the grapes.
Spontaneous fermentation and ageing in concrete.
Bottled after winter for bottle refermentation.
Not disgorged.

IENA

Lambrusco Grasparossa – Sparkling Red Wine

Iena is an essential, dry red frizzante.
A wine designed for the table, direct and without stylistic mediation, where drinkability comes before aromatic expression.

Vinification
Lambrusco Grasparossa grapes.
Spontaneous fermentation with short maceration.
Aged in concrete.
Bottled after winter for bottle refermentation.
Not disgorged.

PERBENCI

Lambrusco Grasparossa – Sparkling Rosè Wine

Perbenci is a fresh and immediate rosé frizzante.
A wine focused on balance and precision of drink, without superstructure.

Vinification
Direct pressing of Lambrusco Grasparossa grapes.
Spontaneous fermentation and ageing in concrete.
Bottle refermentation.
Not disgorged.

franchina e. giarone

Pizzetti Luca
Via Maranello, 9 – 41043 Formigine (Mo) – Italy
P. IVA 03655770364
C.F. PZZLCU89L22I462Y

franchinaegiarnone@gmail.com