



The harvest at Paolo Conterno

PIEDMONT

Even in this region the climate was quite unusual. It was quite mild during the first winter months; in December the temperature went up to 15-16 degrees Celsius, while in January the temperature went down to -20 degrees Celsius for quite a few days. It was cold and rainy during the springtime (source: Assoenologi – Associazione enologi enotecnici italiani). In general the temperature was very high from mid July till the end of August. It rained for a week at the end of August/beginning of September.

Please find further details regarding the different zones of Piedmont as follows:

MONFORTE (Province of Cuneo)

The winter was extremely cold with snow, the springtime was rainy, then the temperature was high from mid July till the end of August. In September there was a week of rain which helped the ripening of the grapes and also the grape yield.

Riccardo Seghesio owner of Azienda Agricola Aldo e Riccardo Seghesio (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Rosso DOC): " ..we started picking Dolcetto grapes on the 10th of September and we finished with Nebbiolo grapes during the second week of October. Our vines did not suffer from hydric stress during the summer due to the excellent exposure of the vineyards. At the end of August the vegetation was still green and there was new vegetation on the vines. The grape yield was normal this year. The wines are of good quality, they are well balanced, the alcohol strength is good and so is the acidity. We are very happy with the harvest. The alcoholic fermentation proceeded very well. We made the whole range of wines...."

Giorgio Conterno – Azienda Vitivinicola Paolo Conterno (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC): " ..the skins of the grapes were slightly less resistant because of the rains at the beginning of September, consequently they had to be monitored very carefully in order to pick them at the right moment. The result is excellent: the alcohol strength is excellent, it is still early to judge the colour of the Nebbiolo base wines as they are still fermenting. The harvest was very good as the weather was good and we could work well. Another 95/100 point harvest! We started picking Dolcetto grapes on the 5th of September, then we picked the Barbera grapes on the 19th of September and finally we started picking Nebbiolo grapes on the 3rd of October and finished on the 8th of October....."

LA MORRA (Province of Cuneo)

The winter was very cold with snow. The springtime was rainy followed by a dry spell, but the vines did not suffer. In August it rained. There were some rains during the harvest, but this was not a problem.

Enzo Revello – Azienda Agricola Fratelli Revello (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC): "we started picking on the 12th of September and we finished on the 10-11th of October. The clusters were beautiful, perfect and the ripening was excellent. The grape yield was average as, by dropping fruit, the grape yield at our estate is always 15% lower than the potential of the vines. The wines have slightly less alcohol strength, the colour and the acidity are good. They are very well balanced. We made the whole range of wines. We now also have 4 hectares of Nebbiolo vineyards in Serralunga that used to belong to my father in law. 2012 is a good vintage for all our wines...."

Marco Marengo – Azienda Agricola Mario Marengo (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Nebbiolo D'Alba DOC) " ..we started picking Dolcetto on the 10th of September and we finished with Nebbiolo on the 16th of October. The grapes were lovely. The wines have a beautiful colour, the fermentation proceeded very well and all the wines have finished fermenting. The analysis data of the wines are excellent. We made the whole range of our wines. The grape yield was slightly lower than average. 2012 was a lovely vintage in the vineyards and the forecast is excellent. We will know more about the wines after they have gone through the malolactic fermentation...."

SERRALUNGA (Province of Cuneo)

The winter was very cold with heavy snowfall. In February the temperature sometimes went down to minus 22, minus 23 degrees Celsius. It was cold till March. The springtime was average and rainy. Luckily there was no hail.

There were rains alternated by warm spells till the end of July. The month of August was very warm and dry and this was good for the vines. In September there were a couple of rains and this was also beneficial for the vineyards.

Giampaolo Pira of Azienda Agricola Pira Luigi & Figli (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC): “..the ripening of the vines was very similar to the one in 2010. The grape yield was slightly lower than average, but it is what we expected. We picked Dolcetto grapes starting on the 10th of September, we picked Barbera grapes on the 20-22 September and the Nebbiolo grapes for Barolo production from the 5th till the 12th of October. We made the whole range of our wines. We are very satisfied with the quality. 2012 is a great vintage. We had no difficulties during the harvest.....”

BARBARESCO (Province of Cuneo)

The winter was long, very cold, very humid and with a lot of snow. The springtime was rainy, there were some rains in June, but with spells of good weather. There was no hail. There was an excellent supply of water in the soil, even in July (there were springs in the vineyards). In July and in August it was very hot (up to 40 degrees Celsius), but the vines did not suffer. At the end of August there was a week of rain that was beneficial for the vines.

Sergio Minuto of Azienda Agricola Moccagatta (Barbaresco DOCG, Barbera d'Alba DOC, Langhe Chardonnay DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC): “..the grapes were flawless, there were no problems caused by disease nor by insects. This is a great vintage for me: the alcohol strength of the wines is good, the nose is good. We just racked off the Dolcetto, which has a good acidity and it is fruity. The Nebbiolo base wines are still fermenting, we racked off one vat so far and the aromatics are good. We have good quality and good quantity also for Barbera. We started picking the Chardonnay grapes on the 6th of September: there is an excellent balance between acidity and sugar and a good alcohol strength. We picked Dolcetto grapes on the 11th of September, Barbera grapes on the 24th and on the 26th of September, Barbaresco Basarin on the 27th of September, Barbaresco Cole on the 28th of September, then Barbaresco Bric Balin on the 29th of September and we finished on the 3rd of October. In general grape yield was lower this year due to the low temperature during the winter (it reached minus 15, minus 16 degrees Celsius)....”

ROERO (Province of Cuneo)

There was quite a lot of snow during the winter and there was a week of extremely cold weather (at the bottom of the valleys the temperature went down to -23 degrees Celsius). Luckily the vineyards of Castello di Malabaila stand on hills so that they were not affected by the cold. The weather was warm at the end of March/beginning of April so that the vines started vegetating early. From mid April and in May it was rainy and cold. The summer was warm and dry and this slowed down the ripening of the grapes. In September it rained for two or three days and this helped the grapes ripen.

Alfredo Falletti - Castello di Malabaila di Canale (Roero DOCG, Roero Arneis DOCG, Langhe Rosato DOC, Nebbiolo d'Alba DOC, Barbera d'Alba DOC):
"...the red wines have a good colour and phenolic ripening was greatly helped by the two or three days of rain in September. The white wines have medium alcohol strength (13% vol) and have an interesting nose. The wine in some vats has floral notes, in other vats there are tropical fruit, pineapple notes. We started harvesting on the 6th of September and we finished with the last Nebbiolo grapes on the 10-11 of October. This year we deleafed the vines less and we left more foliage in order to protect the clusters from the sun. The grape yield was lower so that we did not have to drop much fruit. The 2012 wines are very interesting with interesting aromatics.....The practices in the cellar were normal. We made the whole range of wines. Last year we started producing sparkling wines with the classical method. The wines are not released yet, we are waiting to evaluate the results during the second half of 2013. They are made with the white and rosè vinification of Nebbiolo (Nebbiolo Spumante Rosè DOC and Piemonte Spumante DOC). We will see whether they will be Brut or Extra Brut. We are very satisfied with the first tastings. These wines are entirely made at the estate. We will maybe try making sparkling wine with Arneis grapes."

DOGLIANI (Province of Cuneo)

This was quite an unusual year. The beginning of the year was quite normal, then the weather in June and in July was quite favourable. As this zone is high the weather was not excessively warm (as it was in other areas of Italy). The weather was good till the end of August. During the first week of September it rained and this helped the vines. During the first ten days of September it was cold at night and this was very good for Dolcetto.

Paolo Boschis - Azienda Agricola Francesco Boschis (Dolcetto di Dogliani DOC, Dogliani DOCG, Barbera d'Alba DOC, Piemonte Barbera DOC, Langhe Freisa DOC, Piemonte Grignolino DOC, Langhe Bianco DOC):
"...We started picking on the 18th of September and we finished on the 5th of October. The alcohol strength, the colour and the acidity are all good, and this will favour a good evolution of the wines. We made the whole range of our wines. The grape yield was lower this year, we carefully selected the clusters in the vineyards, the quality of the wines is very good. I am happy with the results. In mid August I was not so sure that this would be a good vintage, then the weather conditions improved. As in 2010 vineyard management was very important. We did not deleaf the vines in order to protect the clusters and the aromatics. The grapes ripened well....."

CAPRIATA D'ORBA (Monferrato - Province of Alessandria)

It was very cold especially during the last two weeks of February (the temperature went down to minus 20 degrees Celsius), March and April were very rainy. From May onwards the weather was constantly good without rain. It rained at the beginning of September before the harvest, but it never rained during the harvest.

Andrea Massone - Azienda Agricola Stefano Massone (Gavi DOCG) and Camporosso (Gavi DOCG): " ..we started picking on the 10th of September and we finished on the 19th-20th of the month. The rains before the harvest on the 3rd, 4th and 5th of September were very positive for the vines. The grapes ripened well and the clusters were flawless. Only in some plots the grape yield was slightly lower due to the warm weather during the summer.....The vines had a good water supply. We are satisfied with the 2012 vintage. We must wait for the final result in order to judge the wines as they are slowly finishing the alcoholic fermentation. Our oenologist is very happy with the outcome. As we have quite a few different types of soil on our properties the wines also have different aromas....The alcohol strength of the wines is the same as last year, the acidity is good and the wines are well balanced...."