



Gaetano and Pio Tamellini in the vineyards

Veneto

MONTEFORTE D'ALPONE (Province of Verona)

The weather during the springtime was average. The summer was warm and dry. The autumn was cool with an optimal day/night temperature range.

Azienda Agricola Gini (Soave Classico DOC, Recioto di Soave DOCG, Veneto IGT Pinot Nero, Veneto IGT Sauvignon, Monti Lessini Bianco DOC, Spumante VSQ): “..Chardonnay was picked from the 15th till the 20th of September, Sauvignon Blanc from the 24th till the 25th of October, Pinot Nero from the 20th till the 29th of September, Corvina and Rondinella from the 20th of September till the 20th of October and Garganega from the 10th of October till the 3rd of November. The grapes were healthy with an excellent maturity. The grape yield in 2015 was approximately 20% lower than usual. Drop irrigation was carried out on the volcanic soils. The analysis data of all musts are very good and the fermentations proceed well. The whole range of wines was produced. The vineyards of the estate are certified organic. 2015 is an excellent vintage and it can be compared with 2009. Only wild yeasts are responsible for the fermentation of the wines.....”

COSTEGGIOLA-SOAVE (Province of Verona)

The summer was warm during the months of July and August. It rained at the end of August/beginning of September. The weather was good during the harvest.

Pio Tamellini owner of Azienda Agricola Tamellini (Soave DOC, Soave Classico DOC, Spumante VSQ): “..the harvest lasted from mid September till mid October. The grapes were beautiful and healthy. The fermentation of the wines is proceeding well. We are satisfied with the harvest. It is still early to give an opinion on the wines.....”

NEGRAR (Province of Verona)

The winter was very rainy. The springtime was average. The temperature was very high during the summer, but luckily the vines did not suffer. The loamy and clayey soil in this area keeps water very well, so that there was a good water supply after the winter rains. The weather was good throughout the harvest.

Stefano Mazzi – Azienda Agricola Mazzi (Amarone della Valpolicella Classico DOC, Recioto della Valpolicella Classico DOC, Valpolicella Classico Superiore DOC): “..the vines did not suffer from the summer heat thanks to the Guyot training system we use in our vineyards and thanks to the type of soil. We used a bit of irrigation in the younger vineyards (where the root system is not yet very deep). The harvest started approximately 10 days earlier in comparison to the previous years. The grapes were perfect, we did not have any problems with disease nor with the grape moth. We picked from the 10-12th of September till the 10th of October. We finished just before rains that lasted for a week. As we dry the grapes for Amarone, Recioto and for the Valpolicella Poiega, we have to select the clusters very carefully, but this year we had no problems. When we crushed the grapes there was a wonderful smell of fructose. 2015 is comparable to the great 1990 vintage. The drying of the grapes is proceeding very well, the berries have already lost about 10-15% of water (30/10). In this area everybody is euphoric about the harvest. The alcoholic fermentation of Valpolicella is proceeding well, when we racked off the wine the lees had a lovely smell. The alcohol strength of the wine is good. Also the malolactic fermentation was completed in an optimal way. The acidity of the wines is good and so is the pH (a measure of the acidity or alkalinity of a solution)....”

CUSTOZA (District of Sommacampagna – Province of Verona)

MARCELLISE (Province of Verona)

MONZAMBANO (Province of Mantova)

The winter was less cold and less rainy than usual. The weather during spring was good and the temperature was higher than average. There were rains at the end of April and after mid May. The vines had favourable conditions for their development although the water supply was lower in comparison to previous vintages. In July and in August the temperature was high and it was dry. Due to the weather there were no problems with pests and with disease. There were some light rainfalls in September and the temperature became significantly lower, with a wide day/night temperature range. These conditions made the grapes ripen in an optimal way.

Azienda Agricola Cavalchina (Bianco di Custoza DOC, Bianco di Custoza Superiore DOC, Bardolino DOC, Bardolino Chiaretto DOC, Bardolino Chiaretto DOC) – Azienda Agricola Prendina (Merlot Garda DOC, Alto Mincio Pinot Grigio IGT) – Azienda Agricola Torre d’Orti (Amarone della Valpolicella DOCG,

Valpolicella Superiore DOC, Valpolicella Superiore Ripasso DOC, Rosso Provincia di Verona IGT): “The harvest started on the 17th of August when the early ripening varieties were picked. Due to the warm summer, the sugar content of the grapes was high and the acidity was slightly lower, although the pH (a measure of the acidity or alkalinity of a solution) was normal. This is a characteristic of this wonderful harvest and it makes us hope for a good evolution and longevity of the wines. The red varieties fully benefited from the favourable weather conditions in September and at maturity the skins were firm and crunchy, the sugar/acidity balance was optimal. This made long and regular macerations with the skins possible so that the wines have structure and a stable and rich colour. The same thing can be said for the late ripening white varieties: the wines have a good aroma, they are elegant and full in the mouth. The harvest was completed on the 8th of October. We certainly can say that we have nearly reached excellence and that we have great expectations for the grapes that are now drying and which we foresee will give great wines. The grape yield in 2015 was lower than average....”