



**Harvest at Le Terrazze**

## **Marche**

### **MATELICA (Province of Macerata)**

**It snowed in the winter, it also snowed at the end of the season in February. The snow melted slowly so that the ground could absorb the water which created an excellent supply for the vines. The springtime was normal with a medium-low quantity of rain. During the month of June the temperature was very high and it continued to be high in July and in August. During the final ripening phase of the vines in September there was a rainfall which was beneficial for the vineyards.**

*Aroldo Belelli consulting agronomist/oenologist of Azienda Agraria Bisci (Verdicchio di Matelica DOC, Marche Rosso IGT): "...the vines were protected by adequate viticultural practices such as early thinning out of the clusters (so that the vines did not suffer from hydric stress). We harvested from the 18th of September till the beginning of October. The grape yield and especially the grape/must yield was lower than average. The wines are very similar to the ones of 2011: although the acidity is slightly lower, due to the narrower day/night*

temperature range, the character of the Verdicchio varietal remains intact due to the absence of oxidation as, at harvest, the clusters were flawless (i.e. there was no rot). Therefore, the wines, at this early stage, are very good, elegant, clean and clear, with good aromatics..... ”

#### **JESI (Province of Macerata)**

**The winter was cold with a lot of snow. There were rains in the springtime till the beginning of June then the temperature was high and there was no rain till September.**

**Giulio Piazzini Cellar Master of Tenuta di Tavignano (Verdicchio dei Castelli di Jesi Classico Superiore DOC, Rosso Piceno DOC):**”...we had to use irrigation for the Verdicchio vineyards. The clusters were perfect, there was no disease (due to the lack of humidity). We harvested two weeks earlier than usual: we started picking on the 29th of August and we finished with the Montepulciano grapes during the second week of October.....The alcoholic fermentation of the wines is proceeding well (17th of October). The forecast is very good for quality although the grape yield and especially the grape/must yield are lower this year. The aromatics are very interesting for the Verdicchio “base” and also for the single vineyard Verdicchio wines. There are notes, such as a banana note, that are not usual for this varietal....The red wines are very good. The contact with the skins this year lasted for two weeks. After we rack off the wines we will have a better idea.....”

#### **NUMANA (Province of Ancona)**

**This area is right by the sea, so that the warm summer was mitigated by the sea breezes. There was a heavy snowfall in the winter and this created a good reservoir of water for the vines.**

**Azienda Agricola Le Terrazze – Antonio Terni owner of the estate (Rosso Conero DOC, Conero DOCG, Marche IGT):** “..the grape yield was the same as last year. The quality of the grapes was very good, it is still early to talk about the wines as we just finished the harvest last Monday the 15th of October (we interviewed Antonio on the 18th of October). ..we started the harvest at the end of August with Chardonnay and Pinot Noir. Although we had a drought this year, the vines did not suffer as their roots system is deep..We will have a better idea of this vintage after the wines have finished the malolactic fermentation....”

**Aroldo Belelli consulting agronomist/oenologist** “.....the weather in September was ideal for Montepulciano which is harvested late. The vineyard management at Le Terrazze is meticulous: early fruit thinning and the clusters are cut in half before “veraison” (the phase when the clusters change colour). The wines are powerful with an intense colour and they are well balanced thanks to the rain in September...”

#### **CIVITANOVA MARCHE (Province of Macerata)**

**There was a lot of snow in the winter, but afterwards it was very dry as the rest of Central Italy.**

**Elvio Alessandri owner of Azienda Agricola Boccadigabbia (Rosso Piceno DOC, Colli Maceratesi Ribona DOC, Marche IGT):**” )”.....the grape yield was lower, but the clusters were flawless and there was no disease. We started picking Chardonnay and Pinot Grigio on the 18th of August and we finished at the beginning of October with Cabernet. It was a very “calm” harvest without rain. 2012 is a good vintage. We made the whole range of wines.....”

**PERGOLA (Province of Pesaro and Urbino)**

The vegetation stages of the vines were all characterized by little availability of water in the soil, due to the lack of rain during the summer. During the initial phase in the springtime the vines vegetated in a satisfactory manner, but after that there were some difficulties due to the high temperature during the last week of July and the first two weeks of August. The rains in September were beneficial for the grapes.

*Stefano Tonelli of Villa Ligi (Pergola Rosso DOC, Pergola Passito DOC):* "...we picked the Vernaccia Rossa di Pergola (Aleatico clone) during the last ten days of August and during the first ten days of September. We picked Moscato and Biancame during the month of September. There was a good ripening of the grapes, for the varieties that ripen early we had to wait for the first rains in order to have a correct sugar/acid ratio before crushing. The grape yield was lower this year....we were very careful not to harvest the grapes during the warmest hours of the day in order to bring cooler grapes to the cellar.....We made the whole range of wines...2012 is a good vintage from a quality point of view..2012 is very similar to 2011....."