



The cellar at Azienda Gini

The reports on the harvest at the other estates in Veneto will follow

Veneto 1

MONTEFORTE D'ALPONE (Province of Verona)

There was more rain than usual in springtime, but this luckily did not cause vine diseases. The temperature during the summer was average (without hot African currents) and there was good rainfall in July and in August. The weather during September was particularly warm and dry and this favoured an optimal ripening of the grapes.

Azienda Agricola Gini (Soave Classico DOC, Recioto di Soave DOCG, Veneto IGT Pinot Nero, Veneto IGT Sauvignon, Monti Lessini Bianco DOC, Spumante VSQ): “.....Selection of the grapes to be dried: Corvina, Corvinone, Rondinella from the 15th of September till the 15th of October. Oseleta on the 29th of October. Garganega: from the 25th till the 28th of October. Harvest of the grapes that were crushed: Trebbiano di Soave on the 17th of September. Pinot Nero on the 20th and 21st of September. Chardonnay on the 22nd and 23rd of September. Sauvignon on the

24th of September. Grape varieties for the production of Valpolicella: from the 15th till the 20th of October. Garganega from the 10th till the 31st of October. All grape varieties had reached good ripening. The grape yield was in general slightly lower than average for all varieties. We carry out organic practices in the vineyards and in the cellar. The musts have a very intense colour and a good acidity, the sugar content is quite high. We produced the whole range of wines. Although it is still early to evaluate the 2016 wines, judging the health of the grapes and the excellent quality of the musts, we can say that 2016 will be a very good vintage and, as the harvest was later this year, the wines will be very complex. The alcoholic fermentation was carried out with indigenous yeast...”

COSTEGGIOLA-SOAVE (Province of Verona)

It was rainy in the springtime, but then it was dry in July and in August.

Gaetano Tamellini owner of Azienda Agricola Tamellini (Soave DOC, Soave Classico DOC, Spumante VSQ): “...the harvest started 4-5 days earlier in comparison to the previous vintages. The grapes were healthy and the quality was good. We started picking on the 7th of September and we finished on the 14th of October. The grape yield was slightly lower. The fermentation of the wines is proceeding well. The wines are fruity and they should be very, very good this year. An additional 4 hectares of vineyards are now in production so that our total vineyards extension (in production) is now 30 hectares.....”

NEGRAR (Province of Verona)

In 2016 there was practically no springtime: the weather turned from cold to warm. Luckily, afterwards, the weather was good till the harvest.

Antonio Mazzi – Azienda Agricola Mazzi (Amarone della Valpolicella Classico DOC, Recioto della Valpolicella Classico DOC, Valpolicella Classico Superiore DOC): “.....this year the grape yield was lower so that it was not necessary to drop fruit. We started picking on the 22nd of September and we finished on the 15th of October. The grapes were healthy and with a good sugar content. The Valpolicella wines are similar to the 2015 vintage: they are very fruity, with a lively red colour which is more intense than usual. This year we vinified the wines with two new rotary fermenters. We also substituted a 50 hectolitre Slavonian oak cask with 6 Slavonian oak casks of a capacity of 16 hectolitres each. We made the whole range of wines. The 2016 vintage is very good – excellent. It is also a very good vintage for the grapes that are now being dried.....”