



Veneto

MONTEFORTE D'ALPONE (Province of Verona)

The winter and the springtime were very rainy and this caused difficulties for Garganega during the flowering phase. This variety is particularly sensitive to rain and low temperature in this phase. The weather then improved. The temperature during the summer was not excessively high with normal rainfall (it was not necessary to irrigate). The months of September and October were good.

Claudio Gini - Azienda Agricola Gini (Soave Classico DOC, Recioto di Soave DOCG): "... the yield of the Garganega grapes was lower due to the problems during the flowering phase (the clusters were small and sparse), but the clusters ripened well. The beginning of the harvest was not later than usual, although the vegetative phase of the vines started later. The quality of the Garganega musts is exceptional: they are very concentrated, with an excellent acidity and an excellent sugar content. The musts have optimal characteristics for great white wines. The wines are now completing the alcoholic fermentation....We started picking Pinot Noir later: we usually start picking this variety on the 10th of September, this year we started picking on the 20th-25th of September. In general we harvested the red varieties later. The quality is very good. We picked the other white varieties (Chardonnay, Sauvignon blanc, Riesling) later as well. We had no problems with mould, the grapes were flawless. We picked Garganega from the 5th till the 25th of October; Chardonnay and Sauvignon Blanc within the end of September together with Pinot

Noir. We picked the other red varieties immediately after Pinot Noir: from the end of September till the 10th of October. We had to employ more people this year as the harvest in boxes overlapped with the harvest of Garganega...We are satisfied with 2013, we have lower quantity, but extremely high quality for Garganega. 2013 is an exceptional vintage for Soave....”

COSTEGGIOLA-SOAVE (Province of Verona)

The winter and the springtime were very rainy and this caused difficulties for Garganega during the flowering phase. The weather then improved. The temperature during the summer was not excessively high with normal rainfall. The months of September and October were good.

Gaetano Tamellini owner of Azienda Agricola Tamellini (Soave DOC, Soave Classico DOC, Recioto di Soave DOCG, Spumante VSQ): “...the grape yield was lower this year, but the quality of the grapes and of the wines is very good. At first we thought that the harvest would be later, but then it started as usual. We started on the 16th of September and we finished on the 18th of October. We are satisfied with the harvest: 2013 is a good vintage. The wines have good alcohol strength, good acidity....”

NEGRAR (Province of Verona)

The winter was not very cold, but it was long. There practically wasn't any springtime. It was rainy in April, May and June. The weather during July and August was good so that the harvest did not start late in comparison to 2012. The weather in September and in October was generally good.

Antonio Mazzi – Azienda Agricola Mazzi (Amarone della Valpolicella Classico DOC, Recioto della Valpolicella Classico DOC, Valpolicella Classico Superiore DOC): “....we started picking on the 20th-22nd of September and we finished on the 6th-7th of October. The last couple of days of the harvest were delayed by rain. We luckily picked practically the whole quantity of grapes before it started raining in October. The grapes were good and flawless (which is important for the production of Amarone, as the grapes are dried). The grape yield is slightly lower. It was necessary to work a lot in the vineyards this year. The Valpolicella wine is good, fresh, it is still early to judge the Amarone as the grapes are still drying (the clusters are dried till mid December/beginning of January and then pressed). This vintage could be compared to 2010 as far as the climate is concerned...”