

Piedmont (we divided this region by zones)

The producers we work with are satisfied with the 2005 harvest. Summer started early with a very hot June, the first two weeks of July were quite cool followed by a hot spell till the end of the month. August was cooler than usual, but without heavy rains (as in other Italian regions). There were a few rainy days in September, but the rest of the month was warm. There then was a week of heavy rain at the beginning of October. Luckily all our producers managed to harvest before the October rains, and the rains at the beginning of September made Nebbiolo ripen earlier. This is a vintage where good viticultural practices were of utmost importance: those producers that carried out green harvest correctly were rewarded with high quality, as rot was avoided. The forecast for 2005 wines is definitely good, but as malo-lactic fermentation is not over yet, we will write another report at the beginning of 2006 with more detailed information.

Castiglione Falletto: *"...in 2005 there wasn't so much rain and it was warm, therefore there were better products from vineyards in less favourable positions. Vineyards in good positions give good products anyhow. Ripening of clusters was perfect. Wines are extremely well balanced, colours are intense, acidity is good, tannins are supple, alcohol percentage is slightly less high than 2004 and 2003, but this does not mean that 2005 is not a great vintage. Production was lower than 2004, we therefore had to drop less fruit. We harvested Nebbiolo grapes starting at the beginning of October and we finished before the heavy rains (harvest took 2 and a half days).."* (**Enrico Scavino owner of Azienda Agricola Paolo Scavino**)
"...I am extremely satisfied. Grape yield was lower, but quality is high. The wines have good colour, they are well-balanced and will be very drinkable. Forecast is very positive. Dolcetti are excellent. We started harvesting Dolcetto on the 10-11 September and continued on the 20th of September with Nebbiolo and Barbera up to the beginning of October. We managed to complete the harvest before the rains in October." (**Luigi Scavino, owner of Azienda Agricola Azelia**)

Monforte: *"...2005 can be considered another good vintage. Grapes ripened well and we managed to harvest all vineyards before the rains. We carefully selected the grapes in the vineyard. Dolcetto and Barbera are excellent. Barolo has a good alcohol percentage, but there will be more info once malolactic is finished"* (**Riccardo Seghesio co-owner of Azienda Agricola Aldo e Riccardo Seghesio**)
"....production was about 20% less than previous vintages. In 2005 one can really see who worked well in the vineyard. The wines have super colours! 2004 wines are more powerful, 2005 wines are more balanced. I can say that 2003, 2004 and 2005 (especially referred to Nebbiolo) are all good vintages, but there are completely different from each other, with wines that evolve in a different way" (**Massimo Conterno assistant to Domenico Clerico owner of Azienda Agricola Domenico Clerico**).

La Morra: *"..the forecast is for 2005 to be an excellent vintage, wines (although it is still early as malolactic is not finished) are balanced, without a high alcohol content. They are fresh, elegant, extremely drinkable but without the opulence of 2004. We harvested all grapes within the 26th –27th of September"* (**Elio Altare owner of Azienda Agricola Elio Altare**) *"....it was a good harvest. Nebbiolo base wines have a good structure, are well balanced, supple without evident tannins. Also Barbere are satisfying. We harvested all the crus before the rains in October so that botrytis infection was avoided. We performed severe green harvest in*

August..” (**Matteo Molino son of Mauro owner of Azienda Agricola Mauro Molino**)

Barolo: “....we managed to harvest all Nebbiolo for Barolo before the rains. Although malolactic is not ended, I can say that the wines are fruity, with more colour than other vintages, they are supple and well-balanced. Ripening was fast....” (**Ferruccio Grimaldi of Azienda Agricola Giacomo Grimaldi**) “...I am extremely satisfied. Yield was 35% lower than previous vintages. Quality of wines is excellent: alcoholic percentage is high, they are concentrated and well-structured. It was a warm summer so that ripening of clusters was early (similar to 2003). Harvest started on the 29th of September with the Cannubi vineyard and ended on the 1st of October....” (**Chiara Boschis owner of Azienda Agricola E. Pira & Figli**).

Serralunga: “...it was a good harvest. We managed to harvest all grapes before the rains. The vintage is similar to 2004. The forecast is positive.” (**Giampaolo Pira of Azienda Agricola Pira Luigi & Figli**) “....it was a very good harvest. Production was 10-15% less than other vintages, but quality was very high. The young wines (Barbera and Dolcetto) are exceptional, Nebbiolo base wines have high alcohol percentage. 2005 was unusual as Dolcetto, Barbera and Nebbiolo all ripened in the same period” (**Paolo Manzone owner of Azienda Agricola Paolo Manzone**)

Barbaresco: “...the rains at the beginning of September made Nebbiolo ripen earlier. Careful green harvest was carried out.....we are satisfied, wines are very good and 2005 can be compared to 2001. Although the colour is less deep than previous years, wines are fruity, with a good acidity content and good alcohol percentage. Production was 60% in comparison to 2003 (approx. 22,000 bottles of Barbaresco, the grape yield was 4.8 tons/hectare). Dolcetto is exceptional. On the 21st of September the Cole vineyard was harvested, followed by Barbera on the 22-23 September after which all Nebbioli were picked up to the 28th September...” (**Sergio Minuto owner of Azienda Agricola Moccagatta**)

Castagnole delle Lanze/Grinzane Cavour: “...the harvest was good also due to strict vineyard management with green harvest etc...Ripening of grapes was complete and alcohol percentage was higher than 2004. Wines are well structured and very complex. Moscato is very aromatic. All vinifications were without problems. We started harvesting Moscato on the 2nd of September followed by Chardonnay, on the 11-12 September Barbera was picked after which it was the turn of Nebbiolo up to the 2-3 October.” (**Pinuccio Gatti of Azienda Agricola La Spinetta**)

Roero: “.....we are happy with the results. We finished the harvest before the October rains. It was difficult from an organization point of view, as there was no interruption between the harvest of white and red varieties. On the 2nd of September we started with Sauvignon, followed by Arneis and Brachetto. Barbera and Nebbiolo were picked at the same time.....” (**Ornella Correggia owner of Azienda Agricola Matteo Correggia**)

Romagnano Sesia (Ghemme DOCG): “....green harvest was drastic this year. Production was lower, but we are happy with the results. Wines are a beautiful purple red due to good acidity and are well structured with a good alcohol percentage. Who worked well in the vineyard was rewarded. Harvest started on the 28th of September with Vespolina and we finished picking Nebbiolo on the 15th of October. As Romagnano has a particular microclimate and the area is very ventilated, there were no Botrytis problems..” (**Giorgio Ioppa of Azienda Agricola F.lli Ioppa**)

Gattinara: *"...2005 is an excellent vintage. Production was 25-30% less than 2004 (where production was higher than normal), ripening of clusters was optimal, wines are good with excellent alcohol percentage, good aromas and colours. All vineyards were harvested before heavy rains started in October. We started on the 2-3 October and the harvest lasted for five days. There were no frosts or hail in this area.."* (**Alberto Zoppis of Azienda Agricola Antoniolo**)

Dogliani: *"...the quality is good, but the wines will have a slightly lower alcohol percentage in comparison to other vintages, due to the rains at the beginning of September. We started harvesting on the 15th of September and finished at the end of the month..."* (**Mario Boschis of Azienda Agricola Francesco Boschis**)

Friuli

2005 was cool. Climatic conditions in summer varied between good weather and rain. July and August were cool. This is the typical vintage where the skills of the vigneron are put to test. Yield was 30% lower than the previous year and this was also due to the fact that the average weight of the berries was lower (for example the average weight of a berry of Chardonnay in 2004 was 1.5 grams, in 2005 it was 1.1 grams). Ripening was slower and took longer.

Mariano del Friuli *"...In our estate we worked very hard in the vineyards to balance the vegetation of the vines, we carried out very careful green pruning, green harvest and we selected the clusters in the vineyards during the harvest. Alcoholic and malolactic fermentations did not present problems. Management of vinification in the cellar was also easy. Wines have a good alcohol percentage (13,5-14%), they are lively and fruity, have good acidity and structure. Aromatic liveliness is characteristic of this vintage. They are also wines that are suitable for ageing. It is a good vintage..."* (**Gianfranco Gallo owner of Vie di Romans**)

Veneto

The producers are happy with this vintage, although production was in general lower than the previous ones. There were rains during the harvest time, careful vineyard management, but, in the case of Soave, the resistance of Garganega grapes to mold and rain, insured a good product.

Monteforte d'Alpone (Soave Classico): *"...the harvest this year was good. Garganega grapes (from which Soave Classico is made) ripen late and are resistant to rain and mold. Furthermore the major part of our vineyards are old and consequently even more resistant. Luckily we were spared from hail. Grapes were ripe and without flaws. In our area sugar percentage was higher than in the other zones of Soave....2005 wines are good with good alcohol percentage"* (**Sandro Gini of Azienda Agricola Gini**)

Soave: *"...Quality is the same as it was in 2004, but production was 30-40% lower. We started harvesting on the 1st of October and finished on the 28th of the month..."* (**Gaetano Tamellini owner of Azienda Agricola Tamellini**)

Negrar (Valpolicella): *"...we started picking the grapes for Amarone and Recioto on the 20th of September and we finished with the grapes for Valpolicella on the 20th of October. We had to interrupt because of the rain. Production was about 15% lower than 2004. One can compare 2005 to 1999. Alcohol content and colour of wines are good"* (**Antonio Mazzi of Azienda Agricola Mazzi**)

Trentino

Winter was cold and dry, followed by the months of April, May and June that were less wet than 2004, but with more regular rains. Temperature in April was average, while in May and June temperature was higher than average. Characteristic of this vintage was the difference between temperature during the day and at night, this was particularly evident since the beginning of July. This was ideal for the acidity of the must. Production of white varietals was about 15-20% lower than last year, while it was about 10-15% lower in red varietals. Clusters were in general without flaws, also due to the sound vineyard practices carried out in this region.

Santa Margherita di Ala: *“the 2005 vintage is very similar to 2004. It was a cool year, ideal for white wines. Ripening of the clusters was gradual, aromas are very evident....”* (Tiziano Tommasi owner of Azienda La Cadalora)

Tuscany

“..The climatic conditions of 2005 were ideal up to end of August when there were heavy rains in many areas. There were more heavy rains, especially in central Tuscany between the 3rd and 10th of October. The “conditio sine qua non” of a successful harvest was: to pick before the heavy rains at the beginning of October and a careful vineyard management. The exposure of the vineyards was also a very important factor. Viticulture has very much improved lately, there is a different, and more efficient, management of vegetation in the vineyards...” (**Paolo Caciorgna, consulting oenologist for many MdG estates**)

San Pancrazio (Chianti Colli Fiorentini): *“..the climatic conditions in this area were positive. There were no frosts. The summer was more humid than usual, although much less than other areas of Tuscany, but quite warm. Ripening of the clusters was good. There was less production also due to the fact that some of the vineyards were recently planted. Harvest started in mid September with Merlot and continued with Sangiovese and Canaiolo (from the 20th of September till the 10th of October). The quality of the wines is high, good colours, good structure”* (**Riccardo Galli agronomist-oenologist of Fattoria di Lucignano**)

Gaiole in Chianti (Chianti Classico): *“...I am satisfied, we harvested the best vineyards before the rains at the beginning of October...2005 can be placed among the good vintages. Its character is similar to 2004. The results were good as we worked very carefully in the vineyard during the summer (drastic green harvest, removal of excess foliage etc.) ..we did not have any botrytis problems. Production was low (25% lower than other vintages). The wines have good colour, are concentrated and very well balanced. The first part of the harvest started on the 28th of September till the 2nd of October then, after an interruption due to rain, it continued till the 9th of October..”* (**Sandro Sderci owner of Podere Il Palazzino**)

S. Casciano dei Bagni, Siena (Chianti DOCG): *“...production was about 60% lower than 2004 (1kg per vine). Green harvest was very drastic this year. Quality is higher than 2004. Alcohol percentage is good...”* (**Giacomo Mori owner of the homonymous estate**)

Montalcino (Brunello di Montalcino, Rosso di Montalcino): “...ripening of the clusters was good. Wines have a good consistency, intense colour, they are very aromatic, fruity and will be very drinkable, the acidity is good. These are naturally the first impressions, as malolactic is not over yet. Production was average, there will be more Rosso than Brunello. 2005 will be a great vintage for Rosso di Montalcino... harvest took place from the 26th of September till the 1st of October” (**Andrea Cortonesi owner of Azienda Agricola Uccelliera**) “...this was the best harvest of Ciacci Piccolomini in history. Results in the vineyard and in the cellar were excellent. Clusters were perfect and quality was exceptional. 2005 wines will be suitable for long ageing.....” (**Paolo Bianchini owner of Azienda Agricola Ciacci Piccolomini d’Aragona**)

S. Gimignano (Vernaccia di S. Gimignano, Chianti Colli Senesi): “...I am satisfied. We managed to complete the harvest before the rains at the beginning of October. Clusters were flawless. Yield was about 20% lower. Vernaccia has good aromas, good alcohol percentage and quality is high. Reds are also very promising. Harvest is usually earlier in this area, in fact it took place about 20 days before other adjacent zones...” (Franco Troiani owner of Azienda Agricola Fontaleoni) “...whites are very aromatic, fresh, with a good acidity, slightly less concentrated than previous vintages. Reds are also very aromatic, with intense colour, fragrant, fruity, medium-bodied, and with a medium alcohol percentage...” (**Simone Santini owner of Tenuta Le Calcinaie**)

Carmignano (Carmignano): “...the budding phase was medium-late. It was dry up to mid August. This made the clusters ripen much earlier. Rains at the end of August and in mid September were very light (only a few mmts) in this area. Harvest started on the 15th of September with Merlot and ended on the 10th of October with Cabernet. Results are excellent: wines have an intense colour and are well-structured...” (**Beppe Rigoli owner of Fattoria Ambra**)

Montepulciano (Vino Nobile di Montepulciano, Rosso di Montepulciano): “...in this area it was dry up to mid August. Ripening was therefore earlier. In September there were heavy rains and fogs, consequently it was necessary to carefully select the clusters during harvest (which started around the 20th of September). Production was 25% lower. Thanks to the early ripening phase, ripening was good: wines are very drinkable, pleasant, have intense colour and good structure...” (**Beppe Rigoli consulting agronomist-oenologist of Tenuta Della Seta**)

Empoli (Chianti): “...quality of wines is excellent. Our area was free of rain during the harvest. 2005 can be compared to 2001. Wines are well-balanced, colour is very intense, they are very concentrated and aromatic. The natural production per vine was low. Our oenologist Attilio Pagli told us that in his opinion this is the best harvest ever at Piazzano....Harvest started on the 15th of September and continued up to the 15th of October with a few interruptions....” (**Rolando Bettarini of Fattoria di Piazzano**)

Tuscan Maremma: “...it was a good harvest. Production was much lower than usual (30% lower than other vintages). Wines are elegant, acidity is high, alcohol percentage is good, colours are intense. Ripening was at different times as we grow different varieties on the property, therefore harvest had to be carried out with interruptions. This vintage is similar to 2004...” (**Francesco Falciani of Azienda Agricola I Campetti**).

Umbria

O **rvieto:** “...Production is about 10% lower than 2004. It is a good vintage. White wines have an alcoholic percentage that is the same or slightly higher than 2004, acidity is good, red wines have intense colour, good acidity and are well structured. We managed to harvest 90% of grapes before the heavy rains in October. Harvest started on the 10th of September and finished on the 10th of October..” (Giovanni Dubini owner of Azienda Agricola Palazzone)

Lazio

M **onteporzio Catone (Frascati – Rome):** “...the 2005 harvest was good with a super final phase of three weeks of fine weather. We are very happy as the quality is good, also due to the fact that our new vineyards are now in production (with very low yields per vine). Alcohol percentage of wines is higher than 2004 and structure is good. Production was the same as previous years. We started the harvest on the 15th of September and finished on the 25th of October...” (Lorenzo Costantini of Azienda Agricola Piero Costantini – Villa Simone)

Marche

2 005 was very rainy in this region. Vegetative growth of vines started late due to snow in winter. Also in the Marche strict vineyard management was essential in order to obtain good results: i.e. yield control through green pruning and green harvest, removal of excess foliage in order to improve ventilation and training systems with lighter canopy such as guyot. In some areas there was hail, but luckily the producers we represent were spared.

Matelica (Verdicchio di Matelica): “...ripening of clusters was earlier, alcohol percentage was slightly lower. There weren't any botrytis problems due to very careful vineyard management, the southern exposure of the vineyards and the absence of hail. Harvest started on the 26th of September and ended on the 17th of October.” (Aroldo Belelli consulting agronomist/oenologist of Azienda Agraria Bisci)

Jesi (Verdicchio dei Castelli di Jesi): “...in this area we had no hail and rains were regular. Clusters were flawless without botrytis infection. Production did not exceed 8 tons/hectare. Harvest started on the 20th of September and ended on the 15th of October. 2005 is a great vintage: clusters ripened perfectly, wines have a good alcohol percentage, they are aromatic and fresh, acidity is good. Both our white and red wines will be suitable for ageing...” (Tenuta di Tavignano)

Numana (Rosso Conero) “...Results were excellent due to the fact that the area is next to the sea (i.e. very ventilated) and that vineyard management is extremely strict in order to reduce production. All varietals were perfectly ripe and the wines are of high quality” (Aroldo Belelli consulting agronomist of Azienda Agraria Le Terrazze)

Civitanova Marche (Rosso Piceno, IGT wines): “...we had a lot of rain in springtime, consequently the clusters ripened later. We had no botrytis problems. Harvest started at the beginning of September and ended the third week of October, as we had a few interruptions due to rain. Wines have a normal alcohol

percentage, good colour, quality is good..." (*Elvio Alessandri owner of Azienda Agricola Boccadigabbia*).

Campania

Results were good in this region. The Irpinia area (where the major part of the producers we work with are located) is high and ventilated, the harvest is late (October – mid November), therefore there were no rot problems. In some cases there was a decrease in production.

Tufo (Greco di Tufo): "...it was a good harvest. Quality was better than 2004. Climatic conditions in this area were normal, without excessive heat in the summer. Clusters were flawless. Quality of wines is higher than 2004, aromas are very intense. Yield was the same as 2004. We started picking on the 4th of October up to the 20th of the month...." (*Gabriella Ferrara owner of Azienda Agricola Benito Ferrara*)

Lapio (Fiano di Avellino): "...we harvested during the second half of October. At the beginning of the month there was some rain so that we waited. As this area is very ventilated we did not have problems. Wines are aromatic and alcohol percentage is the same as 2004.." (*Clelia Romano owner of Azienda Vitivinicola Colli di Lapio*)

Montemarano (Taurasi): "...it was an excellent harvest. We had 25 days of good weather before we started picking on the 29th of October. We finished on the 14th of November. Yield was 35% less than 2004. Wines have a good alcohol percentage, good colour, they are well-balanced, tannins are supple...." (*Salvatore Molettieri owner of Azienda Agricola Molettieri*)

S. Pietro Irpino (Fiano, Greco, Aglianico): "...harvest was late, after the 20th of October. This enabled us to have 20 days of sun before we started picking. We had good polyphenolic and sugar ripening. Greco and Fiano have the best aromas ever! Alcohol percentage is high..." (*Angelo Valentino co-owner of Azienda Agricola Macchialupa*)

Boscotrecase sul Vesuvio (Lacrima Christi Rosso, Lacrima Christi Bianco): "...harvest was late even in this area, it started on the 16th of October. The quality of red Lacrima Christi is good. Rosè is exceptional. The grapes for the production of white Lacrima Christi were harvested starting from the 20-21st of October..." (*Angelo Valentino oenologist of Azienda Vinicola De Angelis*)

Foglianise – township of Benevento: "...we have a good quality standard as we ensure that the growers that are part of our consortium use careful vineyard practices. We are very happy with the white wines that were harvested before the rains in October (harvest was from the 20th of September up to the 7-8th of October). Aglianico, that was harvested between the 10th and the end of October, will be slightly less concentrated than in previous vintages...." (*Filippo Colandrea agronomist-oenologist of Cantina del Taburno*)

Puglia

Ripening of clusters was late, as there was practically no spring. The southern part of the region was ravaged by rains, Salento in particular. In the northern area, Castel del Monte, the situation was much better, as it was spared by the rains, quality of wines is good and 2005 can be considered a good vintage.

Corato (Castel del Monte): “...ripening of clusters was 20 days late. Wines with Uva di Troia base have a good alcohol percentage and are very concentrated. This is due to the fact that yields are kept low through careful green pruning and grass is left between the vines in order to enhance competition....” (**Roberto Perrone Capano owner Azienda Agricola Santa Lucia**)

Basilicata

There was no rain from May till the end of August, then it rained regularly. Careful vineyard management was of utmost importance in order to obtain a good product.

Rionero in Vulture (Aglianico del Vulture): “...Due to our sound practices (green pruning, green harvest etc.) we had flawless clusters. Production was average, 5 tons/hectare. Wines are good, with good colour and good alcohol percentage. The harvest took place from the 20th of October till the 1st of November...” (**Gerardo Giuratrabocchetti owner of Cantine del Notaio**)

Sicily

Etna: “....2005 is a good vintage. Grapes were flawless. The evolution of wines is good, but as malolactic is not ended yet, it is difficult to give more information. It was dry till the end of August, then it started raining at the beginning of September. We had no problems with rot, as the vineyards are high and the area is very ventilated...” (**Alice Bonaccorsi owner of Azienda Agricola Val Cerasa**)

Island of Pantelleria “...also 2005, as 2004, was a rainy year, but this does not jeopardize the quality of the product, in the case of Passito. Grapes were selected berry by berry. The vineyards next to the sea were harvested first (in mid August) while the ones in the interior part of the island were harvested later up to the beginning of October...” (**Salvatore Ferrandes owner of the homonymous vineyard**)