



Harvest at S. Lucia

Puglia

CORATO (Province of Bari)

The summer was very cool till July, *veraison* (the phase during which the grapes change colour) was more than 20 days later than in other vintages. The warm weather after the 10th of August made the vegetative cycle of the vines go back to normal.

Roberto Perrone Capano owner of Azienda Agricola Santa Lucia (Castel del Monte DOC, Puglia Fiano IGT, Puglia Rosato IGT, Puglia Aleatico IGT): "...the ripening of the grapes was good. We picked Fiano at the end of August, Aleatico at the beginning of September, Negroamaro in mid September and Uva di Troia from the end of September till the 14th of October. The average grape yield was 7.5 tons per hectare and 1.6 kilograms per vine. The wines have good alcohol strength, a good acidity and a dark red colour...2011 is an elegant vintage and it is a good vintage for central Apulia...We now produce energy with photovoltaic panels....."

UGENTO (Southern Salento – Province of Lecce)

The temperature during the winter was average with a good rainfall. From mid May onwards it was dry.

Francesco Marra of Masserie Pisari (Salento Rosso Negroamaro IGT, Salento Rosato Negroamaro IGT, Salento Rosso Primitivo IGT): "...the grape yield was lower and the must was concentrated. There was no rot on the grapes and the clusters were beautiful. The harvest was carried out without interruption. We picked with an ideal ripening of the grapes (we harvested when the leaves on the vines were red). We picked Primitivo on the 24th of September and Negroamaro starting from the 6-7th of October. The alcoholic fermentation was regular (the weather was warm) and the malo-lactic fermentation started immediately. The wines look good, they are concentrated with a good acidity and colour....."