



The vineyards of Tenuta Köfererhof

Trentino

Budding of the vines started in mid April, and development was gradual, favoured by sunny days with a few downpours, that made it possible to maintain an ideal water supply in the ground. Flowering took place between the end of May and the first week of June with good and dry weather which kept disease away and ensured an optimal growth of the berries. After mid June there were two heavy rains that made the berries double in size. This rain also avoided hydric stress for the vines in a period during which the plants need a good supply of water. Between the end of July and the beginning of August ripening of the clusters started. At first the weather was a bit rainy, but then it was very sunny with a wide day-night temperature range that ensured optimal ripening of the grapes and a rare aromatic complexity.

SANTA MARGHERITA DI ALA (Province of Trento)

Tiziano Tommasi - Azienda La Cadalora (Vallagarina IGT): "The harvest started with the early varieties, Pinot Grigio and Chardonnay, and it continued with Pinot Noir, Sauvignon Blanc and Gewürztraminer. The harvest ended with the later varieties such as Casetta and Marzemino. The white varieties and Pinot Noir in particular reached a good ripeness, maintaining an optimal sugar-acidity balance and, due to the cool weather during the ripening phase, aromatics were excellent. The grape yield was average. The 2010 white wines are elegant and fine with very fruity notes, in the mouth they have a good body and are fresh. The reds have good colour, a good body, good acidity, the tannins are of medium astringency. This vintage is very similar to 2008 and to 2006, vintages during which the weather during the ripening phase was cool and the night-day temperature range was wide...."

Alto Adige

After a long and cold winter, budding of the vines was later. During flowering there was rain, so that in some areas, the yield was lower. The weather was dry till mid August and this was excellent for the ripening of the clusters. During this vintage there were no problems due to disease (mould, oidium, botrytis etc.)

VARNA (Province of Bolzano)

Günther Kerschbaumer – Tenuta Köfererhof (Alto Adige Valle Isarco DOC, Gewürztraminer, Kerner, Müller Thurgau, Pinot Grigio, Riesling, Silvaner, Veltliner): “The harvest started at the beginning of October and went on till the end of the month. The quality of the grapes was excellent and the clusters were perfectly ripe. Grape yield was lower due to rain during the flowering phase. The wines are very complex, sapid and of excellent quality. As this year harvest started later, the grapes benefited from a wide night-day temperature range: more acidity and aromas. There was no mould.”

APPIANO-EPPAN (Province of Bolzano)

Viticoltori Alto Adige. Viticoltori Alto Adige is a co-operative representing and operating as a co-ordinating and consulting agency to 6 Cantine Sociali of Alto Adige (Alto Adige DOC): “Harvest started at the beginning of September with Pinot Grigio and finished in mid October with Cabernet Sauvignon. The white varieties were perfectly ripe, while the red varieties had a medium-high degree of ripening. The grape yield was approx. 10% lower considering the past 10 vintages. The white wines are very fruity, with a good acidity content and good alcohol strength. The red wines have concentrated colour, acidity and alcohol strength are good. Pinot Nero and Schiava have excellent structure and fruit. The 2010 vintage is similar to 2006 and to 2008 for white wines and it is similar to 2005 and 2006 for the reds...”