



## **Lazio**

### **MONTE COMPATRI (Frascati - Province of Rome)**

**The winter was mild. The springtime was rainy. It was not very hot in the summer, except for a couple of weeks between the end of July and the beginning of August. There were rains (which is very unusual in this area).**

*Lorenzo Costantini owner of the homonymous estate (Frascati Superiore DOCG, Lazio Rosso IGT): “ ..vineyard management was careful, we deleafed the vines in order to air the clusters as there was a lot of canopy. We picked a bit earlier in order to avoid rain..This year we had a higher grape yield. The aromatics of the wines are good, the acidity is excellent (high acidity is unusual in this area), the alcohol strength is slightly lower. The wines are well balanced. We picked the early varieties (Greco, Malvasia del Lazio) starting on the 15th of September for three-four days. We picked the late varieties (Trebiano, Malvasia di Candia) from the 4th till the 20th of October. We picked the red varieties after the whites.*

*We picked Sauvignon Blanc, Petit Verdot and Syrah (for the IGT/proprietary wines “Borgo del Cedro) at the beginning of September....”*

## **Umbria**

### **ORVIETO (Province of Terni)**

**It was rainy during the springtime, the weather got better in June. It was not too hot in July and in August. The harvest took place two weeks later than the previous vintages.**

*Giovanni Dubini owner of Azienda Agricola Palazzone (Orvieto Classico Superiore DOC, Umbria IGT) “...the grape yield was 25% higher than last year. The harvest was good. The clusters were flawless. The wines are now fermenting, the acidity and alcohol strength are good...2013 is a vintage which is different from the previous ones..We started picking on the 4th of September, we finished harvesting the white varieties on the 4th of October and we finished harvesting the red varieties on the 8th of October...”*