



Sagrantino grapes drying at Azienda Agricola Fratelli Pardi

Umbria

The last “proper” rainfall was in May and the first “proper” rainfall took place in mid September.

ORVIETO (Province of Terni)

Giovanni Dubini owner of Azienda Agricola Palazzone (Orvieto Classico Superiore DOC, Umbria Bianco IGT, Umbria Rosso IGT, Umbria Sangiovese IGT):”we did not have problems due to the lack of rain thanks to the exposure of our vineyards (mainly north-east) except for a few plots where we also had problems during the past vintages. The high temperature of the end of August made the vines stop vegetating (especially the white varietals which are part of the Orvieto Classico blend), so that the harvest was not as early as we had expected. The yield was the same as in 2011. The wines have a slightly lower alcohol strength than the 2011 wines, the acidity is good so that they are fresh. At harvest the grapes were lovely. It is still early to be able to judge the wines, but the

forecast is good. 2012 has been a good harvest. We started picking on the 21st of August and we finished with the red varieties on the 8th of October....”

MONTEFALCO (Province of Perugia)

The winter was cold with very little rain. The vines started the vegetation phase early, but the grapes then ripened later due to the heat during the summer.

Alberto Pardi Jr – Azienda Agricola Fratelli Pardi (Montefalco Sagrantino DOCG, Montefalco Rosso DOC, Montefalco Bianco DOC): “...the Sagrantino and Sangiovese grapes benefited from the rains of the end of August/beginning of September....This year we did not deleaf the vines. The grape yield was lower..We started picking the white varieties on the 15th of September, we picked Sangiovese grapes at the end of September/beginning of October and we finished with the Sagrantino vineyards on the 10th of October....The quality level of the wines is high..We produced the whole range of wines. 2012 is an excellent vintage for Sagrantino...”