



A Nebbiolo cluster at Azienda Agricola Moccagatta

Next to the name of each estate we mention the appellations (DOCG, DOC) of the wines produced. We do not mention the IGT wines unless they are the only type or a relevant part of the wines made.

PIEDMONT

The climate during the winter was normal and in some areas the temperature was particularly low. The climate during the springtime was unusual. It was very rainy during the month of March. The month of April was dry and the temperature was higher than 30 degrees Celsius for many days. In May the temperature was lower, but there was no rain. In June there were two weeks of rain that was normal for this month. In July the temperature was lower than average. The unusual high temperature of April made the beginning of the vegetative cycle of the vines early and flowering started on the 10th of May instead of the 25th as in previous vintages. During the months of June and July, due to the lower temperature, the vegetative cycle slowed down so that it was 8 days early in comparison to 2010 (**source: Assoenologi – Associazione enologi enotecnici italiani**). Please find further details regarding the different zones of Piedmont as follows:

MONFORTE (Province of Cuneo)

Winter was cold without much snow. Springtime was rainy. In June, July and up to mid August the weather was cold and rainy. Then it was dry and the weather was good from mid August, for the whole month of September and for the first 20 days of October. The weather was wonderful during the harvest.

Gian Matteo Raineri an oenologist who works with Domenico Clerico at the homonymous estate (Barolo DOCG, Barbera d'Alba DOC, Langhe Dolcetto DOC, Langhe Rosso DOC): ..the budding phase of the vines took place one month early. ...It is a very well balanced vintage. The length of the vegetative cycle of the vines, although it started early, remained the same as in previous vintages. The ripening of the tannins was complete. We carried out a very long maceration with the skins - one month and more - for Nebbiolo grapes (in rotary fermentors). We racked off the first Nebbiolo vat today, the 25th of October. The tannins of the skins became soluble in the must after 20 days. We picked the Nebbiolo grapes from the 20th till the 25th of September. We started picking the Dolcetto grapes on the first of September and we started picking the Barbera grapes on the 10th of September. Grape yield is lower this year. We dropped fruit twice, at the end of July and in August. In August we dropped less fruit than usual. The colour of the wines is impressive, there is great extraction, the tannin is ripe, sweet, the wines have great structure. 2011 is a great vintage and it cannot be compared to other vintages. There is a great balance between alcohol strength, an excellent acidity and a great structure in the wines. We made the whole range of wines. 2011 is a vintage out of the ordinary..."

Riccardo Seghesio owner of Azienda Agricola Aldo e Riccardo Seghesio (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Rosso DOC):"The harvest was 10-15 days early. On the first of September we picked the Dolcetto grapes, then the Barbera grapes and we finished with Nebbiolo. The harvest ended on the first of October. The vines did not suffer from hydric stress due to the heat in August. There were some dried out clusters. We picked the grapes in the vineyards that were most exposed to the sun first. The grapes were perfectly ripe. The Dolcetto already went through malolactic fermentation and the acidity is very good.We kept the temperature of the alcoholic fermentation 2-3 degrees Celsius lower this year in order to favour aroma. The length of the maceration with the skins and of the fermentation was normal (5-6 days in rotary fermentors). We made the whole range of wines. The alcohol strength of Barbera is slightly higher, while the one of Dolcetto and of Nebbiolo is perfect. 2011 is a good vintage. We never had a harvest like this one as we never had to interrupt for rain.....Maybe 2011 could remind one of 2001 considering structure, aroma, elegance and balance of the wines....."

LA MORRA (Province of Cuneo)

The winter was cold with snow. In the springtime it was rainy till the beginning of July with a mild temperature. The vegetative cycle of the vines was 10 days early. From mid July till the 20th of October there was no rain. In August there were 15-20 days with a high temperature.

Enzo Revello – Azienda Agricola Fratelli Revello (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC): “ In September there was a wide night/day temperature range that favoured the aroma of the wines. We started the harvest on the 1st of September and we finished on the 5th of October with the Nebbiolo grapes. The wines have a high alcohol strength, but the acidity is good and they are well balanced. We made the whole range of wines. Some

elderly people compare 2011 to 1961. It is quite a unique vintage, but it is a good vintage.... ”

Marco Marengo – Azienda Agricola Mario Marengo (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Nebbiolo d’Alba DOC) “....From mid July and throughout the whole harvest the weather was fantastic, it was warm, but not excessively. The vines did not suffer from hydric stress due to the rains in spring. The clusters were flawless and perfectly ripe. The alcoholic fermentation was perfect without any arrests..... The grape yield for Dolcetto and Barbera was lower, but the yield was average for Nebbiolo... We have been controlling the grape-fruit moth with the “sexual confusion” practice - where strips emanating insect sex attractants (pheromones) mask the female insect’s own attractant so that the sexes fail to get together – with great success for two years. Furthermore, the weather was dry and ventilated so that we did not have any rot problems. The wines have a beautiful colour, a lovely fruitiness, they still have to go through malolactic...We have the conditions for a great vintage. We made the whole range of wines. I am very, very satisfied....This year we vinified in our new cellar for the first time. The harvest started a bit early.....We started with Dolcetto grapes at the beginning of September followed by the Barbera grapes and we finished with the last Nebbiolo vineyards on the 2nd-3rd of October..... ”

SERRALUNGA (Province of Cuneo)

During the winter it snowed 3 or 4 times, which is normal for this area. In April it was exceptionally warm for two weeks, so that the vines budded very early. The vegetative cycle then slowed down due to the low temperature and the rains in June and in July. It rained till the end of July then the temperature got high in August.

Giampaolo Pira of Azienda Agricola Pira Luigi & Figli (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC): “..2011 was a warm vintage. The vegetation of the vines developed well due to the rains in July. We harvested early and the quality of the grapes was very high. We just racked off the wines: the acidity is very good and they are well-balanced (this proves that the vines did not suffer from hydric stress). We picked Dolcetto at the end of August/beginning of September, we picked Barbera grapes from the 10th till the 15th of September and the Nebbiolo grapes from the 25th of September till the 5th of October (for this varietal the harvest was not particularly early). All varietals ripened well even in the plots of the vineyards that have a less favourable exposure. In 2011 there were very little problems with pests and with diseases...”

BARBARESCO (Province of Cuneo)

It was very warm during the month of April so that the vines budded very quickly, flowering and veraison were early. It rained in mid March and in June and the temperature was low. In July the temperature was more adequate to the time of year. After the 15th of August it was nearly 40 degrees Celsius. The weather in September was fantastic with a good day/night temperature range.

Sergio Minuto and his daughter Martina of Azienda Agricola Moccagatta (Barbaresco DOCG, Barbera d’Alba DOC, Langhe Chardonnay DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC):” ..The vines did not have any problems with downy mildew (*Peronospora viticola*)....The vines did not suffer from hydric stress thanks to the rains in March and in June....The Nebbiolo grapes were

flawless.....The Chardonnay grapes were the best, the wines are extremely fresh....The 2011 wines have good acidity and good alcohol strength. The fermentation of the wines was not very long with temperature control...The colour is average...We manage to stabilize the colour with temperature control and with mechanic punching down of the cap..... ”

Paola Rocca – Azienda Agricola Albino Rocca (Barbaresco DOCG, Barbera d’Alba DOC, Langhe Bianco DOC, Langhe Chardonnay DOC, Moscato d’Asti DOCG, Nebbiolo d’Alba DOC, Dolcetto d’Alba DOC, Vino da Tavola del Piemonte): “.....At the end of August (from the 25th of the month) we harvested Moscato, Chardonnay and Dolcetto. We picked Cortese grapes during the second week of September. We picked Nebbiolo (for the production of Nebbiolo d’Alba and of Barbaresco) and Barbera grapes during the second and third week of September.....The grapes were perfectly ripe.....The colour of the must is intense for all wines, the acidity is good and alcohol strength is medium-high....We made the whole range of wines.....The production of our wines increased due to the purchase/contracting of vineyards of Nebbiolo d’Alba, Barbera d’Alba and of Langhe Chardonnay.....We consider 2011 a fantastic vintage.....”

ROERO (Province of Cuneo)

The climate in 2011 was definitely unusual. During the Vinitaly Fair in April the weather was extremely warm. It was rainy in June and in July, it was dry and warm in August and in September.

Castello di Malabaila di Canale (Roero DOCG, Roero Arneis DOCG, Langhe Rosato DOC, Nebbiolo d’Alba DOC, Barbera d’Alba DOC): “..the harvest started on the 20th of August and finished on the 4th of October. The sequence was: Nebbiolo and Chardonnay for the production of spumante (20-25/08), Arneis (01-08/09), Sauvignon Blanc (03/09), Favorita (09-10/09), Brachetto (16/09), Nebbiolo (18/09-04/10) and Barbera (20-28/09)....The favourable climate made it possible for us to pick the grapes when they were perfectly ripe. Grape yield was: 9.5 tons/hectare for Arneis, 9 tons/hectare for Favorita, 8 tons/hectare for Barbera, 7.5 tons/hectare for Nebbiolo. The 2011 wines: **Arneis** will have structure and substance, the ripening took place in a discontinuous way so that we had to select the vineyards depending on the position and on the age of the vines. We had to pick early when the vines were riper and pick more slowly when we had to wait for the vines to complete ripening. The warm weather very much favoured the structure and the substance of the wine. **Chardonnay:** the wine made from the wonderful grapes is very suitable for spumante. **Barbera:** this wine will be rich, elegant and with good aromatics. The constant warm weather increased the level of alcohol and, more in general, those substances that form the structure and limited the forming of malic acid. **Nebbiolo:** this grape faces the “traps and favours” of 2011 confirming itself to be the “wine machine” that makes Roero and Nebbiolo d’Alba. The wines will be rich in colour, with complex aromatics, flavourful, structured and persistent. We made the whole range of wines and this year, for the first time, we made a dry Brachetto, a Langhe Rosato and a “Spumante Metodo Classico” (refermented in the bottle)....”

GATTINARA (Province of Vercelli):

It was never very cold during the winter (the temperature reached minus 7-8 degrees Celsius instead of minus 14 or 15 degrees Celsius as in previous years). During the month of April the temperature went up to 30 degrees Celsius. Then it rained from mid April till mid May. The weather was never good in June till mid July. The vines budded early, flowering took place in mid

May instead of in mid June. The vegetative cycle of the vines slowed down and harvest was only one week early.

Alberto Zoppis - Azienda Agricola Antoniolo (Gattinara DOCG, Coste della Sesia DOC, Erbaluce di Caluso DOC): "...the harvest went well, we started picking on the 30th of September and we finished on the 7th of October. The clusters were flawless, we did not have any dried out ones...2011 is a crazy vintage (from the point of view of the weather).For the first time we harvested without a shirt and wearing shorts. We made the whole range of wines. Alcohol strength is average. Nebbiolo ripens slowly and sugars do not form in the berries in August. The ripening was good...The alcoholic fermentation took place in glazed cement vats and lasted for 15-18 days...."

DOGLIANI (Province of Cuneo)

The winter was quite normal. At the beginning of April it was very warm and the vines budded 20 days early. In April and in May the weather was very good and warm. In June it was quite rainy alternated with warm days. In July it was rainy with a low temperature, so that the vegetative cycle of the vines, which initially was 20 days early, was 5-6 days early at the end of the month. The weather in August, September and in October was very warm and beautiful.

Paolo Boschis - Azienda Agricola Francesco Boschis (Dolcetto di Dogliani DOC, Dogliani DOCG, Barbera d'Alba DOC, Pienonte Barbera DOC, Langhe Freisa DOC, Piemonte Grignolino DOC, Langhe Bianco DOC): "...We started picking on the 8th of September (we usually start around the 18-20th of September, the only time we started picking so early was in 2003). Ripening of the clusters was good. The number of clusters per vine was the same, the grape/wine yield was lower....The colour of the wines is very intense, the wines are structured, very rich and "important". The tannins and the aroma are good. We made the whole range of products. 2011 is a good vintage. Our vineyards stand at an altitude of 400-600 meters, so that there are no problems in this kind of vintage (with warm spells)...2011 is a way in between 2006 and 2007. From a climate point of view it reminds me a bit of 2003.. "

CAPRIATA D'ORBA (Monferrato - Province of Alessandria)

The winter was extremely cold till mid March. In April and in March there were some very warm weeks. In June and up to mid July there were alternate rainy and sunny days. Starting from the 20th of July it was very warm. In mid August there was a hot wind. It rained at the beginning of September and this was good for the grapes.

Andrea Massone - Azienda Agricola Stefano Massone (Gavi DOCG): "...in this area the soil keeps water (it rained during the springtime) so that the vines do not suffer from hydric stress during these kind of vintages and we always manage to make a good product. The soil is always fresh 20 cms deep. The grape yield was good. On the 8th of September we carried out a technical test in the vineyards and we started to pick on the 9-10th of the month. We finished on the 22nd of September. The grapes were flawless. The must had a perfect balance between (potential) alcohol strength, acidity and pH. The Consortium of Gavi carries out sampling in the vineyards, elaborates "ripening curves" (which show the progress of sugars and of total acidity, malic and tartaric acid during August till September/October, i.e. from when the berries start changing colour till harvest) and gives advice on to when to start picking. 2011 is a good vintage, but it is

unique and difficult to compare to another one, from a climate point of view and for the results obtained (maybe it could be a way in between 2003 and 2007).....”