



**We will have more detailed information after malo-lactic fermentation of the wines is over. 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 of wines made.**

**Campania and Basilicata: we will have the reports of Azienda Agricola Salvatore Molettieri, Azienda Agricola Antonio Caggiano and Cantine del Notaio around mid November as the harvest of Aglianico in these areas begins at the end of October/beginning of November.**

## **Piedmont**

**W**e had very good reports from all the producers of our portfolio. Harvest was early this year although not as early as everyone thought at the beginning of the summer. In general winter was mild and dry without snow. There was rain in springtime, blooming and flowering of the vines was early, temperature was high in July, but in August nights were cool and there were rains at the end of the month so that the vegetative cycle of the vines slowed down and the grapes could complete the ripening process. Weather was good during harvest. The forecast for the 2007 wines is excellent.

### **CASTIGLION FALLETTO (Province of Cuneo)**

*Enrico Scavino owner of Azienda Agricola Paolo Scavino (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC, Langhe Bianco DOC, Langhe Rosso DOC): "...2007 is a great and rare vintage. The wines have good acidity, beautiful colours, great structure, elegance and will be suitable for long ageing. Yields were lower (approx. - 10%)....We started picking white varieties at the end of August, Dolcetto on the 8-10/09, Nebbiolo on the 21/22 September, a first lot of Barbera on the 20/21 September and the rest on the 24/25 September....."*

*Alfio Cavallotto – Tenuta Fratelli Cavallotto (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC, Langhe Bianco DOC, Langhe Chardonnay DOC, Langhe Freisa DOC)"...the hail we had on the 27 March affected only the yield, that was lower than usual, but certainly not the quality of the grapes which was excellent. The harvest of Nebbiolo was not as early as anticipated, in fact we picked one week earlier than usual (this was due to the cool nights). The wines have aromatic complexity, beautiful colour, good alcohol percentage and high acidity. We picked white varieties and Dolcetto 18 days earlier than usual. Although there was not much rain this year, the vines did not suffer from hydric stress. We started picking Nebbiolo on the 3-4 October and finished on the 10th of October, harvest of Chardonnay and Pinot Noir started on*

*the 28th of August, Dolcetto was picked starting on the 6th of September and Barbera the 23rd of September..”*

#### **MONFORTE (Province of Cuneo)**

*Massimo Conterno assistant to Domenico Clerico owner of Azienda Agricola Domenico Clerico (Barolo DOCG, Barbera d’Alba DOC, Langhe Dolcetto DOC, Langhe Rosso DOC): “.....a super vintage! Comparable with 2005, 2006 and 2004. At harvest the grapes were flawless. The harvest was not as early as we had thought at first.....We started picking Dolcetto on the 4-5 September, Barbera on the 18-19 September and Nebbiolo on the 23/24 September. We finished on the 3-4 October...”*

*Riccardo Seghesio co-owner of Azienda Agricola Aldo e Riccardo Seghesio (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC, Langhe Rosso DOC):”...we did not expect the harvest to be so good. We had hail in May, but in the end the grape yield was only 15% lower than usual and the quality of all varietals (Dolcetto, Barbera and Nebbiolo) was excellent. We will have to wait and see how the wines evolve, but we can certainly already say that they are well structured and have good colour and alcohol percentage. An extremely good vintage. In August it got cooler and there were a couple of days of rain. This slowed down the ripening process so that we had flawless and ripe grapes...”*

#### **LA MORRA (Province of Cuneo)**

*Silvia Altare – Azienda Agricola Elio Altare (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Rosso DOC): “.... It was a spectacular harvest. It was 15 days early..It was not too hot during the summer, consequently the wines are elegant and not too alcoholic....Excellent forecast for all wines...We started with Dolcetto on the 29 August and we continued with the other varietals....This year we picked one varietal after the other without a break.....”*

*Carlo Revello – Azienda Agricola Fratelli Revello (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC): “The climate was dry, but it rained at the right moment (2-3 days in mid June and storms at the end of August), so that there was no hydric stress for the vines. Blooming and flowering was early so that the harvest was 15 days early....A very good harvest, excellent forecast for the wines. Slightly lower yields..We started with Dolcetto at the beginning of September and we finished with Nebbiolo on the 2 October...”*

#### **BAROLO (Province of Cuneo)**

*Chiara Boschis owner of Azienda Agricola E. Pira & Figli and consulting oenologist and agronomist Gianni Famà (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC): “....the wines will be powerful, but with great balance. There was hail in Barolo, but luckily this happened early in the vegetative cycle so that, although the yield was lower than 2006, quality was extremely good as ripening of the grapes continued without problems. It was similar to an early green harvest....The wines have good alcohol percentage, good colour, they are well structured and will be suitable for long ageing.....”*

#### **SERRALUNGA (Province of Cuneo)**

*Paolo Manzone owner of Azienda Agricola Paolo Manzone (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Nebbiolo d’Alba DOC): “....a wonderful vintage, one to be remembered. The quality of the grapes was marvellous as ripening was excellent. ...The colours of the 2007 Barolo are*

*beautiful.. We had good weather during the harvest with only a light rain half way through. Harvest started on the 3<sup>rd</sup> September with Dolcetto, we picked the Nebbiolo for Barolo starting from the 22<sup>nd</sup> September. We finished on the 3<sup>rd</sup> October....”*

**Giampaolo Pira of Azienda Agricola Pira Luigi & Figli (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC):** “....2007 was a warm vintage, similar to 2000 and to 1997....the wines are well balanced with soft tannins. Yields were a bit lower (approx. –10%). I am satisfied with the harvest, the forecast for the wines is good, but I will have further information after the malolactic fermentation is over....”

#### **BARBARESCO (Province of Cuneo)**

**Sergio Minuto owner of Azienda Agricola Moccagatta (Barbaresco DOCG, Barbera d’Alba DOC, Langhe Chardonnay DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC):** “...a great harvest, a great vintage..... Although the yield was lower than usual, the quality of the grapes was very high. The must was rich in sugar and acidity, but it also had great balance, freshness, aromas and good colour. There is a great future for the wines. The climate was unusual: a mild and dry winter. It rained a lot in April so that the vines had a good supply of water. We have never seen such green grass in the vineyards as this year. The rains at the end of August were very helpful. The temperature range in August and in September was ideal (warm during the day and cool at night), similar to 2001 and 2004....We are very satisfied. We started picking white varieties on the 27 August, we started with the red varieties on the 17 September and finished on the 20 September.

#### **NEIVE (Province of Cuneo)**

**Andrea Sottimano, owner of Azienda Agricola Sottimano (Barbaresco DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC):** “...the harvest was 10 days early, the grape yield was lower than usual, but excellent quality. The wines have incredible colours and structure, but I will have more detailed information after the malolactic fermentation is finished. ...In August it was cool and there was rain, this balanced the ripening of the grapes and it was very positive for the ripening of the skins (especially important for Nebbiolo). Also in September it was cold at night and warm during the day which further improved the quality of the skins. Nice and long macerations on the skins (10-12 days and more). We started to pick Dolcetto at the end of August, Barbera during the second week of September, Nebbiolo for Langhe Nebbiolo on the 22-23 September and at the end of September we started picking Nebbiolo for Barbaresco. We finished during the first week of October....”

#### **CASTAGNOLE DELLE LANZE - COSTIGLIOLE D’ASTI (Province of Asti), GRINZANE CAVOUR - NEIVE – TREISO (Province of Cuneo)**

**Pinuccio Gatti - Azienda Agricola La Spinetta (Barbaresco DOCG, Moscato d’Asti DOCG, Barolo DOCG, Barbera d’Asti DOC, Langhe Nebbiolo DOC, Langhe Bianco DOC, Piemonte Chardonnay DOC):** “...from the agronomical point of view it was an excellent harvest with no problems due to the weather. The grapes were flawless. Ripening was completed 20 days early. The wines have an excellent colour and a good alcohol percentage. The resulting wines are good, full bodied and with a beautiful colour. The winter was mild, springtime was early so that the vegetative cycle of the vines was also very early. There was little rain, but it luckily rained in August. We started picking Chardonnay on the 13 August,

*followed by Moscato, Barbera, Nebbiolo for Barbaresco and by Nebbiolo for Barolo.*

#### **ROERO (Province of Cuneo)**

*Luca Rostagno Cellar Master of Azienda Agricola Matteo Correggia (Roero DOC, Roero Arneis DOC, Barbera d'Alba DOC, Langhe Bianco DOC, Langhe Rosso DOC, Nebbiolo d'Alba DOC): "...a super harvest. Incredible reds. The wines are extremely well balanced, the tannins are very sweet. We didn't have any hail, the yield was 15-20% lower than other vintages. The length of the vegetative cycle was normal as it started and finished earlier. ...We started the harvest with Sauvignon during the last week of August and we finished picking on the 6-7th of October...Whites were 10-15 days early, reds were a week early..."*

#### **GATTINARA (Province of Vercelli)**

*Alberto Zoppis - Azienda Agricola Antoniolo (Gattinara DOCG, Coste della Sesia DOC, Erbaluce di Caluso DOC): "This year the harvest started on the 20th of September and finished on the 1st of October, the harvest usually begins on the 2<sup>nd</sup>-3<sup>rd</sup> of October. We had a mild and dry winter, flowering of the vines was early during the 1<sup>st</sup> week of May (instead of the end of the month). In the summer we had a hot spell from the second half of July, but August was cool and in September the temperature was not too high. There was rain in August and in September and this was very good for the vines. We had no hail in this area. This is a very good vintage, we are very happy and we produced all wines including Rosato. ...The quality of the wines is good, good alcohol percentage and acidity. We had a good must yield...."*

#### **DOGLIANI (Province of Cuneo)**

*Paolo Boschis - Azienda Agricola Francesco Boschis (Dolcetto di Dogliani DOC, Dogliani DOCG, Barbera d'Alba DOC, Langhe Freisa DOC, Piemonte Grignolino DOC, Langhe Bianco DOC): "The harvest was 15 days earlier than usual. We had no snow this year, the vines started their vegetative cycle 15 days early. June and July were dry, there were some storms in August. The wines are rich in colour with a good alcohol percentage. For more precise information on colour and aroma we have to wait for the end of malo-lactic fermentation. Yield was good, the acidity is also good there wines are therefore fresh and will have a long life span...."*

#### **DIANO D'ALBA (Province of Cuneo)**

*Claudio Alario owner of Azienda Agricola Alario (Dolcetto di Diano DOC, Barolo DOCG, Barbera d'Alba DOC, Nebbiolo d'Alba DOC): "An excellent harvest. The grape yield was slightly lower, the wines have a very good colour and good alcohol percentage. The forecast for 2007 wines is excellent. We were one the last estate to begin picking in this area: we started on the 8-9 September and finished on the 29<sup>th</sup> of the month..."*

## **Friuli**

#### **MARIANO DEL FRIULI (Province of Gorizia)**

**W**inter was mild, spring was warm. Vines started blooming in March and in April there was summer temperature. Weather was good in April, May and June and plants developed early. Flowering was 1 month early, and grapes changed

colour (*veraison*) at the end of June. It was cooler at the end of July, beginning of August, there was an excellent temperature range and rain, which was ideal for the last phases of ripening.

**Gianfranco Gallo owner of Vie di Romans (Friuli Isonzo Rive Alte DOC):**  
“.....2007 is the earliest vintage I remember. We picked during an unusual period of time. In Northern Italy forwardness of vines was about 4 weeks, but the situation was very different from 2003 as temperature was quite average. ....The early varieties (such as Pinot Gris and Sauvignon Blanc) completed the ripening process in mid August. We started harvest on the 17<sup>th</sup> of August: it never happened before in the history of our estate...We had quite a heavy rainfall on the 23<sup>rd</sup> of August and this slowed down the ripening of the late varieties (such as Chardonnay, Malvasia istriana and red berry varieties), after we had good weather. Wines have an excellent alcohol/acidity ratio and fresh aromas. We have to wait for the wines to evolve. Reds have ripe tannins and a beautiful colour. Whites are very well-balanced. 2007 does not have the characteristics of a hot and neither of a cold vintage, it has a good potential. The yield is slightly higher in 50% of the vineyard (the average weight of clusters was higher) and in the rest of the vineyards yield was normal. We finished harvesting during the 3<sup>rd</sup> week of October.....”

## **Veneto**

**T**he growers are happy with 2007. Even in this region harvest was about 10 days earlier than usual, although the vegetative cycle of the vines started 15-20 days before average. Luckily the cool nights of end of July and August slowed the vines so that ripening of the grapes was complete at harvest.

### **MONTEFORTE D'ALPONE (Province of Verona)**

**Sandro Gini - Azienda Agricola Gini (Soave Classico DOC, Recioto di Soave DOCG):** “Winter was mild and dry...the vines bloomed early, in springtime there was rain and flowering was good, during the summer grapes changed colour (*veraison* phase) 15-20 days earlier than usual. In summer it was hot and dry, but luckily it was cool at night which resulted in freshness and acidity for the wines. We are happy. Wines are well-balanced, acidity is higher than expected and sugar content is 15% higher than average. Grape yield was lower than other vintages. We carried out a careful cluster selection in the vineyard and we harvested in two different periods. Clusters were flawless. Once the alcoholic fermentation was over the wines had good aromas, were sapid and had good volume. The quality is high. We started picking on the 25<sup>th</sup> of September, as we waited for the ripening process to be complete. We finished on the 10<sup>th</sup> of October.

### **COSTEGGIOLA (Province of Verona)**

**Gaetano Tamellini of Azienda Agricola Tamellini – Sole US Importer Vin Divino Ltd – (Soave Classico DOC, Soave DOC, Recioto di Soave DOCG):** “Winter was mild and dry, we only had 1-2 weeks of intense cold. In springtime there was rain before the vines bloomed. In June and in August we had very little rain so that we had to irrigate the vines. Due to the climate, the vegetative cycle was very early in springtime, it then slowed down in summer and picked up again after mid August. Harvest was 10 days earlier than in 2006. Grapes were flawless and ripe. It was a long harvest as we carried out a careful selection of clusters in the vineyard. Yields were average as in 2006. We started picking on the 12<sup>th</sup> of September and finished on the 18<sup>th</sup> of October...”

## **NEGRAR (Province of Verona):**

*Antonio Mazzi – Azienda Agricola Mazzi (Amarone della Valpolicella Classico DOC, Recioto della Valpolicella Classico DOC, Valpolicella Classico Superiore DOC):* “The harvest was 10 days early. We started on the 10<sup>th</sup> of September and we finished after three weeks. It was a warm year, but we had rain at the end of July which re-balanced the situation. The pressing of the grapes for the production of Amarone is scheduled for the beginning of December (instead of January). This is a positive vintage, wines have good colour, good aroma, good acidity, good alcohol content and are rich. As grape yield was lower (-10%) we had to carry out less green pruning and green harvest. ..We are happy..”

## **Alto Adige**

**H**arvest was early in this region as winter was mild and the vegetative cycle of the vines started early. Ripening of the grapes was good and quality of the wines is high.

**BOLZANO, OLTRADIGE, BASSA ATESINA, APPIANO, CORNAIANO**  
*Christoph Andergassen director of Viticoltori Alto Adige - a co-operative representing and operating as a co-ordinating and consulting agency to 7 “Cantine Sociali” of Alto Adige- (Alto Adige DOC) :* “At first the harvest seemed to be an extremely early one (3 weeks), but finally it was 2 weeks early. Springtime was warm and rainy, summer was rainy and there was good weather in September. It was warm during the day and cool at night so that ripening of the grapes was long and it was ideal for acidity and aromas in the wines. Growers could harvest without rain. The yield was lower, but quality was high. The forecast is good for 2007 wines...”

## **Trentino**

**T**he main characteristic of 2007 in this region is the mild winter and a vegetative cycle that started early. In fact the vines bloomed 1 month before usual and since then all development phases were early. Temperature throughout the year was average and this favoured a good vegetative balance of the vines. The quality of the wines is good.

## **SANTA MARGHERITA DI ALA (Province of Trento)**

*Tiziano Tommasi - Azienda La Cadalora (Vallagarina IGT):* “..it was an extremely early harvest. We started picking Pinot Grigio and Chardonnay on the 20<sup>th</sup> of August (we usually start around the 15<sup>th</sup> of September). The wines are full and have volume. It is a very positive vintage for late aromatic varieties (such as Sauvignon and Traminer) and for red berry varieties (Marzemino, Pinot Noir and Casetta). Rains and temperature range between day and night favoured aromas...”

## **Tuscany**

**W**inter was mild and dry, springtime was warm, therefore the vines started the vegetative cycle early (blooming and flowering phases), and this influenced all the following phases (setting – start of berry formation – and *veraison* – when the grapes change colour). In general (although it depends on the zone) July was

warm, but it got cooler in August and there were rains that re-balanced the vines so that the ripening phase was complete before harvest. Harvest was early. The producers reported an excellent harvest and expect great 2007 wines.

**SAN PANCRAZIO (Province of Florence)**

**Riccardo Galli agronomist-oenologist of Fattoria di Lucignano (Chianti Colli Fiorentini DOCG):** “A fantastic harvest. Although the summer was generally dry, there were some rains so that the vines did not suffer. ...Ripening of the clusters was good and at harvest they were perfect. Grape yield was similar to 2006. The progress of alcoholic fermentation was optimal and the quality of wines is high. We started picking during the last ten days of September and finished around the 10<sup>th</sup> of October...”

**MONTI IN CHIANTI (Province of Siena)**

**Luca Martini – San Giusto a Rentennano (Chianti Classico DOCG):** “..winter was warm, blooming and flowering of the vines was 20 days early, but then we harvested one week early.....2007 is an exceptional vintage, the wines are very fresh with a good alcohol content. Macerations with the skins are very long (up to 35 days for Percarlo, 13-14 days for Chianti Classico and 18 days for Chianti Classico Riserva). Grape yield was 15% higher than usual. This is due to the fact that we dropped 30% of fruit instead of 50%. In 2007 we cut off the “wings” of the clusters (instead of whole clusters) in order to slow down ripening. This is a very demanding job as it required 1,400 hours of labour instead of 900-1,000 hours (when whole clusters are cut off during green harvest). We started picking Merlot on the 20-21 September and finished harvesting on the 5<sup>th</sup> of October...”

**PANZANO (Province of Florence)**

**Luca Orsini owner of Le Cincirole (Chianti Classico DOCG):** “I am very happy. The vegetative cycle started and finished early. The grapes changed colour on the 15<sup>th</sup> of July (we never experienced such an early “veraison”). The summer was not too hot so that the plants did not suffer from water stress nor were there any interruptions during the ripening phase. The development of the grapes was ideal. The quality of the grapes was excellent, so is the colour and polyphenol and alcohol content in the wines. Taking 2006 and 2007 into consideration it is difficult to tell which one is the best vintage. As the grape yield in our estate is normally low due to green harvest, this year we had an average production. Grapes were beautiful and flawless before we started picking.....2007 is an excellent vintage..”

**MURLO (Province of Siena)**

**Ranuccio Neri owner of Azienda Agricola Campriano (Chianti Colli Senesi DOCG)**

:”...it was very dry from May till August. We had cultivated the soil correctly so that the vines had a good water supply. There was rain on the 8<sup>th</sup> and 31<sup>st</sup> of August...The grapes were in a good condition at harvest. The wines have an excellent alcohol content. 2007 is a vintage that is similar to 2006 and they are both suitable for the production of riserva wines. The forecast for 2007 wines is excellent...”

## **MONTALCINO (Province of Siena)**

### **CASTELNUOVO DELL'ABATE**

**Andrea Cortonesi owner of Azienda Agricola Uccelliera (Brunello di Montalcino DOCG, Rosso di Montalcino DOC):** “...a vintage with little water. Winter was warm and dry. In July it was extremely hot. Luckily there were rains in August and this made 2007 become an important vintage with exceptional quality peaks. An excellent vintage. A careful selection of clusters during harvest was extremely important. Forecast for wines is extremely good. At the end of the ripening phase the clusters increased in size so that we had a limited loss in grape yield. The vines used the water supply in the best way possible. We started picking on the 19<sup>th</sup> of September and finished on the 25<sup>th</sup> of the month....”

**Paolo Bianchini owner of Azienda Agricola Ciacci Piccolomini d’Aragona (Brunello di Montalcino DOCG, Rosso di Montalcino DOC, Sant’Antimo Rosso DOC):** “The harvest was a bit early and it went well. We hope it will be a great vintage. It was a warm year, but in August the temperature was lower, so that the vegetative cycle slowed down. In September it was warm...We started picking on the 3<sup>rd</sup> of September and finished on the 25<sup>th</sup> of the month...”

---

## **S. GIMIGNANO (Province of Siena)**

**Simone Santini owner of Tenuta Le Calcinaie (Vernaccia di S. Gimignano DOCG, S. Gimignano DOC, Chianti Colli Senesi DOC):** “The harvest was 15 days early. The wines have good alcohol percentage and good acidity content. Grape yield was lower than the previous vintages. Ripening was perfect for all varieties. The whites have very good aromas and they are fresh and floral. The reds are incredible. We started picking white varieties on the 7-8 September, the last red varieties were picked on the 25-28 September...”

## **CARMIGNANO (Province of Prato)**

**Beppe Rigoli of Fattoria Ambra (Carmignano DOCG, Barco Reale DOC, Vin Santo di Carmignano DOC, Rosato di Carmignano DOC):** “The blooming phase of the vines was 20/ 30 days early. The vegetative cycle then became longer due to the cooler climate in August and in September. The rains in August and in September slowed down, but also favoured complete ripening of the grapes. The wines have good colour, good acidity and an excellent structure. We started picking Merlot on the 10<sup>th</sup> of September, Sangiovese from the 20<sup>th</sup> of September till the 3<sup>rd</sup> of October, Cabernet on the 4-5<sup>th</sup> of October..”

## **MONTEPULCIANO (Province of Siena)**

**Sabina Labrusco of Azienda Agricola Dei (Vino Nobile di Montepulciano DOCG, Rosso di Montepulciano DOC):** “The harvest went very well. We started harvest one month early and we had no rain while we picked. The forecast for 2007 wines is excellent: intense colours, good alcohol-acidity ratio....We started picking on the 1<sup>st</sup> of September and we finished around the 9<sup>th</sup> of October..”

**Beppe Rigoli consulting agronomist and oenologist for Tenuta di della Seta (Vino Nobile di Montepulciano DOCG, Rosso di Montepulciano DOC):** “As in the rest of Tuscany the blooming phase of the vines was 20-30 days earlier than usual. The weather was normal throughout the year with evenly distributed rains, so that the vegetative cycle of the vines progressed without interruptions.



*Polyphenol ripening was 10-15 days early. We finished picking around the 24<sup>th</sup> of September. The wines have good aromas and colour and have an excellent acidity content."*

#### **EMPOLI (Province of Florence)**

**Rolando Bettarini of Fattoria di Piazzano (Chianti DOCG, Vin Santo DOC):** *"The harvest was good and it was 15 days early. It was dry in July, but in August we had rain and this re-balanced the ripening phase of the vines. It is an extremely good vintage and the wines have excellent aromas as it was cool in August. We had to harvest each vineyard separately (vines of the same clone ripen at the same time). The grape yield was the same as previous vintages as the new vineyards are now producing. We started picking on the 6<sup>th</sup> of September (instead of the 18-20 September) and we finished at the beginning of October (instead of mid October)."*

#### **TUSCAN MAREMMA**

##### **ROCCASTRADA (Province of Grosseto)**

**Francesco Falciani of Azienda Agricola I Campetti (Monteregio di Massa Marittima DOC):** *"...the harvest was good, grape yield was a bit lower. It is a marvellous vintage for Sangiovese and a good vintage for the other varieties. Quality of the wines is high. The whites are excellent. The winter and the summer were mild, the vines did not suffer from hydric stress. We started picking Viognier on the 18<sup>th</sup> of August and we finished the harvest at the beginning of October. We picked the early varieties during the usual period of time, while we picked the late varieties early (in April it was very warm so that the vines flowered early)."*

##### **MAGLIANO (Province of Grosseto)**

**Roberto da Valle oenologist of Fattoria di Magliano (Morellino di Scansano DOC):** *"In 2007 the climate was perfect, and it rained at the right time. Ripening of the grapes was extraordinary. The wines are fantastic. This could be a top vintage. The grape yield was a bit lower, but the quality is high. The results of the analyses carried out on the wines are very good. We started the harvest at the end of August (10-12 days early). We started with the white varieties followed by Merlot, Syrah, Sangiovese, Cabernet Sauvignon and Petit Verdot. We finished on the 25<sup>th</sup> of September."*

---

##### **FOSDINOVO (Province of Massa Carrara)**

**Ivan Giuliani owner of Azienda Agricola Terenzuola (Colli di Luni Vermentino DOC):** *"The harvest went very well, we had the courage to wait. The elegance of the wines is impressive. Both red and white wines are excellent. The whites have very good aromas. The alcohol-acidity ratio is excellent. We had good rains and a good temperature range during August and September: ideal for the vines. 2006 and 2007 are vintages ideal for the vignerons. We started picking on the 3<sup>rd</sup> of September."*

## **Umbria**

**I**n this region harvest was early (10-15 days) due to the mild winter and the warm spring that made the vines bloom and flower before the usual time. The growers are satisfied with this vintage.

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

**Giovanni Dubini owner of Azienda Agricola Palazzone (Orvieto Classico DOC):** *"...the grape yield was lower (minus 10-12%), but quality is very high. The*

wines have good structure, alcohol percentage and acidity. In summer the temperature was not too high. We had a couple of rains in August (one around the 10<sup>th</sup> and one around the 20<sup>th</sup>) after which it was dry. Therefore we had good weather during the whole harvest. We started picking on the 23<sup>rd</sup> of August and finished on the 21<sup>st</sup> of September.”

#### **MONTEFALCO (Province of Perugia)**

*Alberto Pardi – Azienda Agricola Fratelli Pardi (Montefalco Sagrantino DOCG, Rosso di Montefalco DOC):* “We harvested 15 days early. The grape yield for Sagrantino was 5-6 tons per hectare and the wine yield was approx. 60%, these yields are slightly lower than usual, but the quality is high. We had average grape and wine yields for the Rosso di Montefalco (9 tons/hectare grape yield and 65/70% wine yield). We produced a bit more Passito di Montefalco, as this is a favourable vintage for this type of wine, as it did not rain much. Temperature in summer was not too high. At harvest grapes were flawless and the forecast for 2007 wines is good. We started picking Merlot and Sangiovese at the beginning of September and we finished with Sagrantino on the 14-15 of October. The grapes for Passito were picked on three different dates: at the beginning of September, on the 10<sup>th</sup> of September and on the 6-7<sup>th</sup> of October.”

#### **ABRUZZO**

**T**he dry season determined an acceleration of ripening of the grapes. 2007 is an excellent vintage for the producers who irrigated the vineyards.

#### **POPOLI (Province of Pescara)**

*Lorenzo Filomusi Guelfi owner of Azienda Agricola Filomusi Guelfi (Montepulciano d’Abruzzo DOC):* “...the quality of the grapes was extremely good. The grape yield was lower than usual. We irrigated the vineyards between the 20<sup>th</sup> of July and the 10<sup>th</sup> of August, so that the vegetative cycle of the vines was normal....2007 was one of the best harvests....The Montepulciano wines are excellent, Cerasuolo (rosè wine made with Montepulciano grapes) wines are still fermenting.....We started picking white varieties on the 25<sup>th</sup> of August, then we picked the grapes (Montepulciano) from which Cerasuolo is produced starting on the 22<sup>nd</sup> – 23<sup>rd</sup> of September and finally the grapes from which we make Montepulciano DOC on the 30<sup>th</sup> of September and we finished on the 8<sup>th</sup>-10<sup>th</sup> of October. The forecast for all 2007 wines is excellent...”

#### **Marche**

**I**n general the winter was not rainy and it was quite mild, there was not much rain in springtime, after which there was a lot of sun and wind. It was extremely important to work well in the vineyards in order to avoid hydric stress for the vines. Harvest was early. All the producers of this region that belong to our portfolio are satisfied with the harvest and report extremely good quality of grapes and of the wines of this vintage.

#### **MATELICA (Province of Macerata)**

*Aroldo Beelli consulting agronomist/oenologist of Azienda Agraria Bisci (Verdicchio di Matelica DOC)* “..this area is quite protected from the effects of drought as it is hilly and soils are deep. Grape yield was lower. The whites are

*complex, fat and have a lot of structure. The reds are lovely and full in the mouth. We started picking on the 15<sup>th</sup> of September (13-14 days early)."*

#### **JESI (Province of Macerata)**

**Paolo Armeni Cellar Master of Tenuta di Tavignano (Verdicchio dei Castelli di Jesi Classico Superiore DOC, Rosso Piceno DOC):** "The grapes were flawless without any mould problems. Ripening was slow. In 2007 it was dry, but less than 2003. This is one of the best harvests. The wines are fresh and have very good aromas. There was no yield decrease on the white varieties as the vineyards are irrigated (drip irrigation system). The summer was mainly hot and dry, but there was some rain. We started harvesting the white varieties (15 days early) at the beginning of September, we started picking the red varieties during the last week of August (3 weeks early, these vineyards are not irrigated and the soil is sandy). The forecast is good for 2007 wines.."

#### **NUMANA (Province of Ancona)**

**Azienda Agricola Le Terrazze – Aroldo Beelli consulting agronomist (Rosso Conero DOC, Rosso Conero DOCG):** "...there was a lot of care in the vineyard, so that the grapes ripened properly..." **Georgina and Antonio Terni owners of the estate:** "The harvest was good.....We carefully selected the clusters during harvest and we harvested each vineyard more than once. We waited for the tannins to be ripe before we started picking...The clusters were splendid, and the results are extremely good...The wines are very well balanced. Excellent forecast for 2007 wines. We started picking Chardonnay, Merlot and Syrah at the end of August, beginning of September. We started picking Montepulciano after mid September. We finished around the 10<sup>th</sup> of October.."

#### **CIVITANOVA MARCHE**

**Elvio Alessandri – Azienda Agricola Boccadigabbia (Rosso Piceno DOC, Colli Maceratesi Ribona DOC, Marche IGT):** "...the clusters were flawless at harvest. The skin of the berries was thick so that there was protection against the sun. Grape yield was lower than usual. The wines have beautiful colour, the colour in the reds is very intense, good alcohol percentage, good balance. The forecast for the wines is extremely good. Here on the coast we did not have many problems due to the drought.....We harvested 10-12 days early. We started with Pinot Grigio on the 8<sup>th</sup> of August..."

## **CAMPANIA**

#### **IRPINIA AREA (Province of Avellino)**

**W**inter was mild, springtime was warm and there were rains till June, summer was hot and there were rains in September which was ideal for the grapes (harvest in this area is later than in other areas of Italy). Reports on harvest and on the wines are positive.

#### **TUFO (Province of Avellino)**

**Gabriella Ferrara owner of Azienda Agricola Benito Ferrara (Greco di Tufo DOCG, Fiano di Avellino DOCG, Irpinia Aglianico DOC):** "Harvest was early. The quality of the grapes was excellent so is the forecast for the wines. The

*alcoholic fermentation is proceeding without problems....It is surely an excellent vintage....”*

**LAPIO (Province of Avellino)**

**Clelia Romano owner of Azienda Vitivinicola Colli di Lapio (Fiano di Avellino DOCG, Irpinia Campi Taurasini DOC, Taurasi DOCG):** *“It is a lovely vintage, even though there was drought during the summer, the vines did not suffer from hydric stress as the soil here is loose and humid. The wines have incredible aromas. Grape yield was average as in 2006...The harvest started at the beginning of October and it was not early...”*

**S. PIETRO IRPINO (Province of Avellino)**

**Angelo Valentino co-owner of Azienda Agricola Macchialupa (Fiano di Avellino DOCG, Greco di Tufo DOCG, Taurasi DOCG):** *“This is an ideal vintage for Greco, which is extraordinary. Greco has a good concentration and good aromas. Aglianico has an intense colour and is very concentrated. The vineyards have not suffered from hydric stress although the summer was hot. We harvested without problems, we only had a light rain, that did not create problems. We started picking Greco on the 4<sup>th</sup> of October, Fiano on the 7-8<sup>th</sup> of October, and we finished Aglianico on the 13<sup>th</sup> of October...”*

---

**BOSCOTRECASE SUL VESUVIO, TORRE DEL GRECO (Province of Naples)**

In this area winter was mild with quite high temperatures, the summer was dry but not too hot, the vineyards belonging to Azienda Agricola De Angelis are at an altitude of 400-500 meters above sea level, they consequently did not suffer from hydric stress. Ripening of the clusters was 8-10 days early.

**Angelo Valentino oenologist of Azienda Vinicola De Angelis – the headquarters of the estate are in the town of Sorrento - (Lacrima Christi DOC, Rosso, Bianco and Rosato):** *“Harvest proceeded extremely well. The whites are very concentrated and have good aromas, the reds have very intense colour and are fruity. The wines are now at the beginning of alcoholic fermentation....We started harvesting on the 25<sup>th</sup> of September and we will finish during the fourth week of October.”*

**FOGLIANISE - TABURNO AREA (Province of Benevento)**

Winter was mild, there was little rain, it rained in April, the vegetative cycle of the vines was early, during the flowering phase a part of the flowers did not develop (consequently the grape yield was lower), the summer was hot and dry, but the vines did not suffer due to the altitude.

**Filippo Colandrea agronomist-oenologist of Cantina del Taburno (Aglianico del Taburno DOC, Taburno DOC):** *“The harvest was 15 days early. The grape yield of Aglianico was lower than usual, the wines have deep colour, good alcohol percentage and have a lot of structure. They will be great wines....This is a very special vintage. The Falanghina, Greco and Coda di Volpe wines have good structure and concentration, the grape yield was lower also for these varieties..... We started picking Falanghina on the 10<sup>th</sup> of September, Greco on the 17<sup>th</sup> of September, Coda di Volpe on the 17-18<sup>th</sup> of September, Aglianico on the 1<sup>st</sup> of October (we finished on the 18<sup>th</sup> of October)..”*

## **Puglia**

**CORATO (Province of Bari)**

**T**here wasn't a proper winter in this area, warm weather started early, in August there was rain. The vines bloomed and flowered early. It was necessary to

irrigate the vineyards. High quality of grapes and of wines.

**Roberto Perrone Capano owner Azienda Agricola Santa Lucia (Castel del Monte DOC):** "This is an extraordinary vintage for red wine. We are happy. Grape yield was lower for all varieties. There was no need for green harvest nor for leaf removal in order to expose the clusters. We irrigated the vineyards. Grapes were flawless. The 2007 wines are full-bodied, have a lot of structure, they are powerful and have a good alcohol percentage. The alcoholic fermentation finished without problems. The harvest was one month early for the red varieties and 20 days early for Fiano..Our new vineyards are in production...."

#### **UGENTO (Southern Salento – Province of Lecce)**

**T**he climate was very irregular in this area. There was rain at the beginning of June and no more rain after that. Temperature during the summer was very high with peaks over 45 degrees Celsius on the 26<sup>th</sup> of July and on the 22<sup>nd</sup>- 23<sup>rd</sup> of August. Although there was decrease in grape yield for Negroamaro, this did not affect the quality of the grapes nor of the wines.

**Francesco Marra agronomist of Masserie Pisari (Salento IGT Rosso and Rosato):** "The grape yield of Negroamaro was lower than normal, but the quality of the wines is extremely high and they are very concentrated. There was no decrease in grape yield for Primitivo and also the quality of these wines is high. We harvested Negroamaro 10 days early starting on the 20<sup>th</sup> of September. We started picking Primitivo on the 10<sup>th</sup> of September....."

## **Sicily**

### **PROVINCE OF TRAPANI**

**I**t was rainy in the springtime and very hot in July and August.

**Giacinta di Serramarrocco – Tenuta di Serramarrocco (Sicilia Rosso IGT, Sicilia Bianco IGT):** "The climate of the summer in 2007 made the harvest start quite early. Grape yield was one of the lowest of the last six years (since Marco di Serramarrocco has managed the estate). By carefully selecting the clusters in the vineyard, we managed to obtain very high quality product and grape yield that was 12% lower than 2006.....The vineyards of Contrada Serramarrocco did not suffer from damage by "Peronospora" (downy mildew) and this was due to the altitude (over 400 meters above sea level), the exposure, the soil and micro-climate conditions (it is a particularly windy area)..Harvest went very well for us! We started picking on the 24<sup>th</sup> of August and finished on the 4<sup>th</sup> of September."

### **NORTHERN SLOPES OF THE ETNA VOLCANO (Province of Catania)**

**W**inter was practically without rain, springtime was very rainy, summer was very hot with "scirocco" wind (a hot wind that blows from south-east from the Sahara desert and from other regions of northern Africa). In September and in October weather was perfect.

**Marco de Grazia owner of Tenuta delle Terre Nere (Etna Rosso DOC, Etna Bianco DOC, Etna Rosato DOC):** "We will have more detailed information on the wines once the malo-lactic fermentation is over. A harvest with an extraordinary quality level especially for the reds. The last lot of white grapes will be brought to the cellar tomorrow (25<sup>th</sup> of October). An exceptional vintage. We are now more equipped in the cellar. The harvest was not early, we started a few days later than usual. The whites are more aromatic and maybe slightly less concentrated than last year, the same goes for Rosato.... Calderara gave extraordinary results. This

*year we will produce a small quantity of wine from the S. Spirito cru (Nerello Mascalese), a new vineyard that we have purchased.....We started on the 4<sup>th</sup> of October and will finish on the 25<sup>th</sup> of the month....”*

## **ISLAND OF PANTELLERIA**

**T**he winter was mild, it rained late (in May), the temperature during the summer was not too high so this was positive for the grapes. 2007 is a good vintage for Passito.

**Salvatore Ferrandes owner of the homonymous winery (Passito di Pantelleria DOC):** *“2007 is a photocopy of the previous years. The wines are still fermenting, yesterday I pressed the last lot (23<sup>rd</sup> of October). The quality of the grapes is good. It is different for Passito in comparison to other types of wine: if it is possible to dry the clusters well it is a good vintage. In fact we tend to harvest as late as possible, and this is to guarantee a good drying process. In the inland areas of the island, where the vineyards are located, the less it rains the better, as the grapes of Zibibbo are richer in sugar and are more resistant to mould. Pantelleria is quite a fertile island, in case there is no rain the vines do not suffer as the subsoil is humid.”*