



Vineyards supervised by Nicola Centonze

Sicily

The report on Tenuta delle Terre Nere will follow.

SIRACUSA

The springtime was short, the summer was very dry.

Azienda Agricola Pupillo (Moscato di Siracusa DOC, Sicilia IGT): “....We started picking Moscato Bianco for the sparkling wines on the 26th of July and we gradually picked all the Moscato till the end of August for the dry, demi sec and sweet versions. At the end of August we picked the Catarratto grapes. During the first week of September we picked Nero d’Avola for the production of Rosato, followed by the Nero d’Avola for the production of “Re Federico” and Cabernet Sauvignon was the last varietal to be picked. The clusters were perfectly ripe. The grapes for the sparkling wines were naturally picked a bit earlier in order to maintain the freshness... The grape yield was from 4 to 5 tons/hectare. We pruned the vines so to leave two shoots, the grapes left to dry on the vines were “pinched”. In the cellar long cold macerations were carried out on the sweet wines Pollio and Solacium. The must is clear, with green nuances and with a good aroma.....”

TRAPANI, MARSALA, EASTERN AND WESTERN SICILY

The high temperature in August certainly influenced the 2012 harvest, that took place earlier in comparison to 2011, but the indigenous varietals, that ripen late, did not suffer from the heat, so that they ripened well and they reached an excellent balance.

Centonze Srl. The Company was established in 1998 by a family of oenologists, Giovanni Centonze together with his son and daughter Nicola and Carla. Approximately 20 hectares of vineyards belong to the Company in the area of Trapani and the Centonze family manages the best vineyards and selects the best grapes in the most representative Sicilian terroirs (Cerasuolo DOCG, Sicilia IGT). Nicola Centonze: "...we picked Grillo, Zibibbo, Frappato and Nero d'Avola from the 10th of September till the 10th of October. The grapes were perfectly ripe at harvest. The grape yield was between 7 and 9 tons/hectare. The Nero d'Avola and Frappato vineyards are certified organic. The red wines have an excellent intensity and colour, with a well balanced alcohol strength, the whites are fresh and sapid. We made the whole range of wines. The 2012 vintage is excellent and it is similar to 2011..."