



Azienda Agricola Bisci

Marche

The 2010 vintage was distinguished by the absence of hydric stress for the vines and by the absence of high temperatures (during the summer). On the other hand, the wide night-day temperature range was very important, especially during the month of July. During harvest there were alternate rainy and sunny days, causing some difficulties (source: Assoenologi – Associazione Enologi Enotecnici Italiani).

MATELICA (Province of Macerata)

The weather during the winter was average. In springtime, summer and autumn it was rainy.

Aroldo Beelli consulting agronomist/oenologist of Azienda Agraria Bisci (Verdicchio di Matelica DOC, Marche Rosso IGT): “..this vintage is completely different from the two previous ones. The climate in 2010 will leave a character of freshness, good acidity and fruitiness in the wines. This character will be counteracted by the richness of the Verdicchio varietal. We picked the whites at the end of September (25/09) and we finished on the 15th of October with the red varietals. Grape yield was higher than in the previous two years. There was a lot of vegetation so that we had to thin out more fruit and also deleaf and top the vines more. A more intense vegetation management was necessary. The vineyards of Bisci have an excellent exposure. The 2010 wines are mineral, fresh and elegant. They are “important” and well structured wines, with slightly more freshness and acidity..... ”

JESI (Province of Macerata)

The winter was not very cold and it was without snow. The springtime was rainy, there was no fog and no humidity as there is a good ventilation in this area. There was a wide day-night temperature range at the end of August and in September.

Paolo Armeni Cellar Master of Tenuta di Tavignano (Verdicchio dei Castelli di Jesi Classico Superiore DOC, Rosso Piceno DOC): “..we had no problems with mould. The vegetative cycle of the vines was late. We started picking the whites on the 15th of September, then we picked the grapes for Misco (a single vineyard Verdicchio) on the 12-13th of October. Montepulciano grapes were the last to be

harvested at the beginning of November. Grape yield was good. The white wines are fragrant with citrus notes and fresh. Alcohol strength is slightly lower. It is still early to express an opinion on the red wines, the acidity and the colour are good. The forecast is good....."

NUMANA (Province of Ancona)

Azienda Agricola Le Terrazze: the report on the 2010 harvest will follow.

CIVITANOVA MARCHE

It was very rainy in the springtime and in the summer. It was sunny and warm from mid July till the end of the month. After which the weather was normal, considering the temperature, with rain. There were rains during the second half of September.

Francesco Pennesi oenologist of Azienda Agricola Boccadigabbia (Rosso Piceno DOC, Colli Maceratesi Ribona DOC, Marche IGT): "...the harvest started with the early varieties (Chardonnay, Sauvignon Blanc, Pinot Noir) at the end of August. We picked the red varieties in mid September. We picked Montepulciano and Cabernet Sauvignon at the end of October. All the grapes were flawless (we did not have any rot nor Peronospora nor Oidium). The grape yield was higher, but this did not influence the quality. 2010 is a very good vintage for the whites: the wines are fragrant and fresh. The quality is excellent. It is still early to be able to express an opinion on the red wines, but the quality is certainly good. As our reds mature in wood for a long time, we will be able to give more details further on....2010 could maybe be similar to 2005..."