

TERENZUOLA

The climate change that I mentioned last year is now obvious: there are alternate periods of prolonged drought and periods of time with extremely high rainfall (for quantity and intensity).

The previous vintages were distinguished by torrid summers practically without rain. This year, on the contrary, we had a sunny period of time only in July, in August we had a lot of rain and the temperature was well below average (I was impressed by 9 degrees Celsius on the morning of the 16th of August!) which postponed the harvest for nearly three weeks in comparison to last year.

It has been a harvest complicated by slow and non homogeneous ripening of the grapes. This made us harvest by going through each row of vines up to three times counting thinning out of fruit, selection for the “regular” wine and selection for the top wines.

The work has been long and tedious, often interrupted by heavy rains, but not without satisfaction, on the contrary....The wines are more focussed on elegance and freshness rather than on power. In general alcohol strength is one point lower and acidity is one point higher (in comparison to previous vintages). We could summarize that these wines are a bit less Mediterranean and a bit more “northern”.

During such a difficult vintage we succeeded in producing the whole range of our wines, except for Sciacchetra (there were problems due to the natural drying of the grapes), although we had to reduce the quantity of the selection wines.

Vermentino classico was vinified by pressing whole clusters. The clusters were tipped into the press with a slide without the use of pumps. After fermentation the wine matured on the lees in order to leave the aromatics of a “vintage wine” intact without “fat” notes in such a fresh vintage.

Vermentino **Fosso di Corsano** has returned a little to what it was at the beginning of the decade: aromatic, fine, elegant, well balanced considering alcohol strength, a result of a vintage that was surely not as warm as the 2006, 2007, 2008 and 2009 vintages. This year we chose a very long pressing cycle, but avoiding maceration with the skins for more than one night. The wine is still maturing and the lees are regularly stirred up, more often than for Vermentino Classico. **Cinqueterre** has definitely found its balance. Fermentation is carried out with maceration with the skins up to to one third of the completion of alcoholic fermentation. The wine is then racked off. The new vineyards with a modified “en goblet” training system gave great results: due to the maximum exposure of the clusters, the ripening was excellent and there was no disease.

We took a “historical” decision for the reds! After years and years of tests, the last barriques are about to be abandoned. In 2004, in a slightly “pioneer” style, the first 22 hectrolitre oak oval, a classical Austrian oval, entered into our estate. Starting from this vintage, **Merla della Miniera** matures in this type of cask and the malo-lactic fermentation of **Vermentino Nero** takes place in this kind of oval.

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