



**Vineyards at Azienda Agricola Palazzone**

## **Umbria**

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

**The vegetative phase of the vines started early, but then it got longer due to the cool weather in the summer. It was very rainy in July, the weather in August was good and it was particularly good after mid September.**

*Giovanni Dubini owner of Azienda Agricola Palazzone (Orvieto Classico Superiore DOC, Umbria Bianco IGT, Umbria Rosso IGT, Umbria Sangiovese IGT): "...as in 2013 the harvest was late. We started on the 8th of September and we finished on the 1st of October. We worked extremely hard, we practically worked 24 hours a day! The white wines are lovely, with a good acidity, good alcoholic strength, good structure, they are flavourful with good aromatics. The reds are elegant, with slightly less structure than the 2013 wines. The grape yield of the white varieties was lower this year, also due to some hail in July, while the grape yield of the red varieties was in line with the other vintages. 2014 is a vintage that is more favourable for the varieties that ripen late..I am satisfied with the harvest...."*

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

**The climate in 2014 was quite unique. It was rainy during the winter. At the end of February/beginning of March the temperature was above average. On the contrary, during the summer the temperature was below average with rain. The weather during the months of September and October was good.**

**Alberto Pardi Jr – Azienda Agricola Fratelli Pardi (Montefalco Sagrantino DOCG, Montefalco Rosso DOC, Montefalco Bianco DOC):**”...the winter rains did not cause problems to our vineyards as they stand on hills (there is a good drainage). We also did not have problems with diseases during the summer. The white varietals were picked approximately two weeks later than usual and the good weather in September and in October favoured the final ripening of the grapes. The white wines are of a good quality with slightly lower alcoholic strength, slightly higher acidity and good aromatics....It will be a good vintage for the dry Sagrantino wines. The ripening of the berries and the phenolic ripening usually do not take place at the same time in Sagrantino grapes. In colder vintages the gap between these two different types of ripening gets shorter (taking place practically at the same time) so that the wines are well balanced, fruity and with spicy notes. This year we picked the Sagrantino grapes two weeks later than usual so that yesterday (22nd of October) we picked the clusters from the last plot....”