

Piedmont (we divided this region by zones)

The producers we work with are very happy with the 2006 harvest. Winter was cold with snow, spring was rainy: this determined a good water reservoir for the vines that did not suffer hydric stress. In nearly all areas it was hot from mid June throughout July. August was in general cooler with a few rains. Weather was good and warm in September and October. All producers reported that it is an incredible vintage for Dolcetto: very intense colour and super structure.

The forecast for 2006 wines is definitely good, but as malo-lactic fermentation is not over yet, we will write another report at the beginning of 2007 with more detailed information.

Castiglione Falletto

"...harvest went extremely well, we picked without interruptions...Dolcetto and Barbera are very good, Nebbiolo is well balanced, acidity is good, beautiful colour, very elegant and pleasant. 2006 is more a vintage for elegant and pleasant wines than for structured wines. ..We had no problems with fermentation.

We picked white grapes at the end of August, first two-three days of September, Dolcetto 8-10 September, Barbera 25-28-30 September, Nebbiolo was picked from beginning of October (harvest of this varietal lasted for 15-18 days)....."

(Enrico Scavino owner of Azienda Agricola Paolo Scavino)

Monforte

"..I cannot remember such a good harvest as this one. It was excellent for all varietals: flawless and ripe clusters. Well-structured Dolcetto with good alcohol percentage and good colour. Considering the harvest, 2006 should be a great vintage, although we have to see how the wine evolves...Dolcetto was picked on the 10th of September, Barbera on the 20th of September and Nebbiolo starting from the 5-6 October..." (Riccardo Seghesio co-owner of Azienda Agricola Aldo e Riccardo Seghesio)

"...great vintage. All varietals were of high quality: ripening was even, good balance. Even ripening and good alcohol percentage equals good structure. At the beginning of August we thought that 2006 would be similar to 2003, but the rest of August was cool (colder at night) so that ripening of clusters evened out. Due to the diverse climate the last four vintages were all good, but very different one to the other... We started picking Dolcetto on the 8th of September, followed by Barbera and Nebbiolo. We finished on the 11th October" (Massimo Conterno assistant to Domenico Clerico owner of Azienda Agricola Domenico Clerico).

La Morra:

"...harvest was good. Wines are well structured, complex, acidity is not too high, pleasant (although we have to see how they evolve). Incredible vintage for Dolcetto: super colour and structure. Also Barbera is exceptional, especially Barbera made from the older vines. We started on the 8-9 September with white varietals, followed by Dolcetto, Barbera and Nebbiolo. We finished on the 6-7 October..." (Matteo Molino son of Mauro owner of Azienda Agricola Mauro Molino)

Barolo

"...harvest went very well. We picked from the 28 till the 30th of September. Quality is excellent, wines are complex with good polyphenolic content. Harvest was a bit early, ripening of clusters was very balanced. Super results for Dolcetto and Barbera..." (Chiara Boschis owner of Azienda Agricola E. Pira & Figli).

Serralunga

"...it was a good harvest. We picked a bit early. I have never seen such Dolcetto! Rains of mid September balanced acidity in particular of Barbera and Nebbiolo after the high temperature of July and September. Fermentation was without problems. Excellent forecast for the 2006 vintage (similar to 2005)...." (Giampaolo Pira of Azienda Agricola Pira Luigi & Figli)

"...excellent vintage! Even ripening, although harvest was early. Fantastic Dolcetto. Fermentation without problems, good colours. Barbera: good colour. Nebbiolo for Barolo: good alcohol percentage, good colour. We started picking Dolcetto the 5-6 September, Barbera and Nebbiolo end of September, beginning of October..." (Paolo Manzone owner of Azienda Agricola Paolo Manzone)

Barbaresco

"...we are very happy. Production was about 25% less than the total potential: we carried out green harvest 3-4 times. It was a fast harvest, normally one person picks one ton of grapes a day, this year each person picked 2 tons. This because clusters were large and after green harvest only the clusters that were to be picked remained on the vines. From mid August and during September there was temperature range between day and night (warm during the day and cool at night) which favoured acidity and aromas in wines.Ripening of clusters was excellent and at harvest the grapes were flawless. The wines are very pleasant, with beautiful colours, very well balanced. Excellent forecast, although it is still a bit early. Dolcetto: we never had a vintage like this one! ..Barbera is similar to the 2005 and 2004 vintages...." (Sergio Minuto owner of Azienda Agricola Moccagatta)

Neive

"...excellent harvest. It was warm (without excessive heat) during the summer. After mid August there was some rain, with cooler temperatures at night that encouraged development of aromas and ripening of Nebbiolo. It was a straightforward harvest without holdups, except for a couple of rainy days between the harvest of Barbera and the one of Nebbiolo. Fermentation was very regular and even. Forecast: good vintage with well-structured wines, good aromatics and suitable for long ageing. Dolcetto and Barbera: good alcohol percentage. Nebbiolo always has a good alcohol percentage due to green harvest..." (Rino Sottimano, owner of Azienda Agricola Sottimano)

Castagnole delle Lanze, Costigliole d'Asti, Grinzane Cavour, Neive, Treiso:

"...it was an extraordinary harvest for the reds, that will go down in history, the wines have beautiful colour, are very structured, have a good alcohol percentage, and will be suitable for long ageing....." (Pinuccio Gatti of Azienda Agricola La Spinetta)

Roero

The summer in 2006 was very warm and dry and warmer than 2005. Grape yield was average. Ripening time was also average. This vintage has a very high potential for all varieties...Ripening of clusters was even. Beautiful colours for Nebbiolo. The harvest of Arneis was very positive: the wines have a good alcohol percentage and good acidity. We started picking Arneis at the beginning of September, Barbera on the 20-21st of September and we finished Nebbiolo on the 7-8th of October..” (Luca Rostagno Cellar Master of Azienda Agricola Matteo Correggia)

Romagnano Sesia (Ghemme DOCG)

“...beautiful harvest. The grape yields were the following (we carried out green harvest): Nebbiolo for regular Ghemme 5 tons/hectare, Nebbiolo for the single vineyard Ghemme 4,5 tons/hectare, Vespolina 5 tons/hectare, Nebbiolo (for Nebbiolo Colline Novaresi) 7 tons/hectare. Alcohol percentage was good, beautiful colours, Vespolina and Barbera have particularly intense colour... We had snow in winter, few rains in summer. In June and July it was hot, August was fresh with rain at the end of the month and at the beginning of September and this balanced the ripening of clusters. September and October were warm. Our area is quite ventilated and it is protected by the Alps. We started picking on the 27th of September and we finished on the 11th of October.” (Giorgio Ioppa of Azienda Agricola F.lli Ioppa)

Gattinara

“... We had cool weather in May till the 15th of June. From mid June till the beginning of August it was hot without rain. The climate changed in August and the temperature never went over 30 degrees Celsius (86 degrees Fahrenheit). The first ten days of September were hot. The climate influenced production (that was 10-15 % lower than in 2005), but not quality that was high, ripening of clusters was even. We produced all wines of the range with good results. 2006 wines have a good alcohol percentage, a good and complex nose, beautiful colour...” (Alberto Zoppis of Azienda Agricola Antoniolo)

Dogliani

“...It was a warm year without much rain. We covered the vineyards with nets so that we did not have any damage due to hail. Dolcetto has good alcohol percentage, it is very structured and has an intense colour. Also Barbera has a good alcohol percentage. We are very satisfied...” (Mario Boschis of Azienda Agricola Francesco Boschis)

Diano d’Alba

“... The weather was dry during the harvest. The warm climate from mid August throughout September balanced the ripening of grapes, so that it was complete, even and there was no rot. Perfect clusters!...It was an extraordinary vintage for Dolcetto, that will go down in history...Very intense colour, good alcohol percentage, very structured. Excellent results for Barbera and Nebbiolo, this vintage is similar to 2004 and 2005. ...Very good forecast for the 2006 wines. Dolcetto was picked starting on the 20th September, Nebbioli starting on the 8-10 October... (Claudio Alario (Azienda Agricola Alario)

Friuli

Mariano del Friuli

".....July and August were dry, August was rainy, September and October were dry and warm. Ripening of clusters was complete and delayed (due to a cool and rainy August). We irrigated in June and in July so that the vines did not suffer from hydric stress. 2006 is surely among the good vintages, well balanced grapes as far as sugar content, acidity and aroma are concerned. Forecast for wines is good, this vintage could be similar to 2004. This is a vintage characterized by great balance, fruit, good alcohol percentage, good acidity, good aroma. This type of vintage is among the most interesting ones..... it is a vintage that we hope will repeat itself in the future. A vintage that gives us joy and makes us think positive....." (**Gianfranco Gallo owner of Vie di Romans**).

Veneto

Producers are happy with this vintage and reported flawless clusters at harvest. In this region it was generally hot in June and July, cool and rainy in August and warm in September and in October.

Monteforte d'Alpone (Soave Classico)

"...This was a particularly successful harvest: there were all the right conditions. It was dry and cool at night, no hail. Clusters were flawless without any rot. Fermentations were even and did not present problems. We picked from the 20th September till the 15th of October....." (**Sandro Gini of Azienda Agricola Gini**)

Costeggiola (Soave)

"...Wonderful vintage: perfect clusters. One of the best vintages of the last 20 years! Forecast for 2006 wines: very high quality, very well balanced, very good and complex nose..." (**Gaetano Tamellini of Azienda Agricola Tamellini**)

Negrar (Valpolicella): *"...harvest went well.....at the moment (20th October) it is cold and dry, ideal for drying of grapes (for Valpolicella cru Pojega, Amarone, Recioto). Ripening was even, flawless clusters. The wines have good colour, good acidity, malo-lactic started without problems. Excellent forecast for 2006 wines...We started picking on the 23rd of September and finished on the 20-25th of October..... "* (**Antonio Mazzi of Azienda Agricola Mazzi**)

Alto Adige

Also in this region results were good. Winter was very cold with snow (that protected the vines from frost), springtime was good with rains at the beginning, after which the weather was good till August when it rained. The climate of August was counter-balanced by a warm and dry September and October.

Bolzano, Oltradige, Bassa Atesina, Appiano, Cornaiano

"....our members are very happy - (we would like to remind you that Viticoltori Alto Adige is a co-operative representing and operating as a co-ordinating and consulting agency to 7 Cantine Sociali of Alto Adige) - Yields were further

lowered for higher quality.Harvest was considered good by all the Cantine Sociali. Forecast for 2006 wines: a lot of fruit, full-bodied, good alcohol percentage, good acidity. Harvest was carried out between the 15th of September and the 15th of October (in Alto Adige vineyards are located at very different altitudes, there is great diversity between flatland and mountain areas. There are many small plots, which are close the one to the other, but have very different soil, exposure and altitude)....(**Christoph Andergassen director of Viticoltori Alto Adige**).

Trentino

Grape production in 2006 increased an average of 12% considering all varietals, an increase of 10% for white varietals and 15% increase for red varietals in comparison to 2005. Winter was cold and damp (therefore there were no problems with budding of vines), it was dry throughout the spring up to the end of July. In August there were storms and rain but no hail, there was temperature range (warm during the day and cold at night) during this month (and typical of this territory) that created the ideal conditions for phenolic ripening (anthocyan synthesis) and synthesis of primary aromatic components in aromatic varietals. Fermentation was without problems. Quality of 2006 wines is excellent: intense nose, good structure and sapidity, intensity of colour is above average for red wines.

Santa Margherita di Ala

“...this vintage is similar to 2005 with a cool August. Ripening of clusters was slow.This is a vintage for fragrant and aromatic wines (due to slow ripening). Very good Pinot Noir (similar to 1997). We started with the white varietals on the 12th of September, continued with Pinot Noir on the 20th of September, then Marzemino and Casetta at the beginning of October...” (Tiziano Tommasi owner of Azienda La Cadalora)

Tuscany

Producers are extremely satisfied with the harvest and forecast for 2006 wines is excellent. *“....results were good inland in Tuscany due to the warm weather during the last three weeks of September and the first weeks of October. Results were much better than expected as the weather during the first two weeks of August was bad....”* (**Federico Staderini, oenologist of Fattoria di Lucignano and consultant for many estates in Tuscany**)

San Pancrazio (Chianti Colli Fiorentini)

“....we are very happy.....Weather was wonderful with temperature range, therefore grapes were rich in sugar, polyphenol ripening was good. Grape yield was 5% lower than 2005 and this determined an excellent quality.There was no hydric stress for the vines.... (**Riccardo Galli agronomist-oenologist of Fattoria di Lucignano**)

Gaiole in Chianti (Chianti Classico)

“.....beautiful harvest. We carried out a lot of green harvest. In August the weather was not very good, but by reducing the yield per vine (one cluster per plant) there were no problems also thanks to the wonderful weather in September and in October. Clusters were perfectly ripe, good alcohol percentage, very good product...We started picking on the 3-4 October and we finished on the 12th of October. This vintage is similar to 2001...” (**Valentina Podere Il Palazzino**)

Murlo – Siena (Chianti Colli Senesi)

“.....it was very warm in June and at the beginning of July. It was cool from mid till the end of July. At the beginning of August there was the right amount of rain after which the weather got very warm. At harvest clusters were perfect, with high potential alcohol percentage. Fermentation was even.....2006 harvest is one of the best, comparable to 2001, 1999. Cool nights in September favoured the aromatics. Well balanced vintage.....” (**Ranuccio Neri of Azienda Agricola Campriano**)

Montalcino

“.....the 2006 vintage will enter with flying colours in the history of Brunello and of the other wines of Montalcino. It is possible to state that 2006 will be counted among the best of the territory.....” (**Bulletin of Consorzio del Vino Brunello di Montalcino**)

Castelnuovo dell'Abate (Montalcino)

“.....excellent vintage. The wines have a good alcohol percentage, are well-balanced and suitable for long ageing. They are very fresh, pleasant, with red fruit notes (15 days of cooler weather favoured aromas). Colour is very intense, good balance. We started the harvest on 22-23 September and finished on the 30 September” (**Andrea Cortonesi owner of Azienda Agricola Uccelliera**)

Castelnuovo dell'Abate, loc. Molinello (Montalcino)

“.....exceptional harvest, we passed through the vineyards three times in order to select the clusters.....Forecast: it is a vintage to be remembered, even the lees were aromatic.....We never had problems during harvest, just some light rains that did not create problems. We started on the 7th of September and finished on the

28th....” (**Paolo Bianchini owner of Azienda Agricola Ciacci Piccolomini d’Aragona**)

S. Gimignano (Vernaccia di S. Gimignano, Chianti Colli Senesi)

“.....very good harvest. 2006 is an exceptional vintage. Clusters are flawless. There was not much rain, but it was enough, there was no hydric stress for the vines. The quality of Vernaccia and of the red wines is extremely good...We started picking Vernaccia on the 10th of September, the red varieties on the 20th. We finished on the first week of September.....” (**Franco Troiani owner of Azienda Agricola Fontaleoni**)

Carmignano (Carmignano)

“...June and July were very hot, balanced by a fresh August without heavy rain. In September the temperature rose. A heavy rain (about 20.5 mms) balanced the situation and the varieties that ripen later (Sangiovese, Canaiolo and Cabernet) could complete phenolic ripening and obtain an excellent potential.Wines are well-balanced and potentially suitable for long ageing. Forecast: well structured wines, with a lot of colour, good acidity, ripe and soft tannins.We started picking Merlot on the 12th of September, continued with Sangiovese and finished with Cabernet on the 9th of October....” (**Beppe Rigoli owner of Fattoria Ambra**)

Montepulciano (Vino Nobile di Montepulciano, Rosso di Montepulciano)

“...2006 is a great vintage, the grapes had an excellent phenolic ripening, good acidity and alcohol percentage. As it was warm during the day and cool at night, vegetative quality was extremely good. Clusters were perfect. This area was spared from rain...” (**Chiara of Azienda Agricola Dei**)

Empoli (Chianti)

“...excellent vintage, one of the best of the later years. We had no rain during the harvest. Good alcohol percentage and intense colours. Ripening of clusters was even.The harvest lasted one month from the 19th of September till the 19th of October....” (**Rolando Bettarini of Fattoria di Piazzano**)

Tuscan Maremma

“...beautiful vintage. Incredible whites: perfect acidity, pH, alcohol percentage, aromas...A very rare vintage. Red wines: super vintage, the characters of each variety are very well defined. Excellent colours also for Sangiovese (unusually intense even on 40 year old clones). Ripening of clusters was slow and therefore complete. We had a cold winter, a cool summer till July, a cool August. September and October were warm. We started picking on the 28th of August and we finished on the 12th of October” (**Francesco Falciani of Azienda Agricola I Campetti**).

Umbria

Orvieto

“....production was about 5% higher than last year. Clusters were perfect, rich..At Palazzone full ripening was at the right time (neither too early nor too

late). It was a warm year, but heat was not excessive. It was dry, except for two rainfalls in September, we had no hail....First forecast on 2006 wines: very sapid, persistent and rich. Red wines are supple, round, there was very good initial extraction. It is a well balanced and rich vintage as in 2001. We started picking Viognier on the 10th of September and we finished with varietals for Orvieto and red wines on the 10th of October. We picked clusters for the production of "Muffa Nobilis" (made from grapes infected with Botrytis) at the end of October and during the first week of November...."(Giovanni Dubini owner of Azienda Agricola Palazzone)

Lazio

Monteporzio Catone (Frascati – Rome): "...climate: we had good rainfall in springtime, a warm summer, a warm and dry autumn. Life cycle of vines was very even. Clusters were perfect: excellent ripening, alcohol percentage and phenolic ripening. Yield is 5% lower than other vintages. Forecast for 2006 wines: wines suitable for long ageing and with excellent structure ..." (Lorenzo Costantini of Azienda Agricola Piero Costantini – Villa Simone)

Marche

It was a good vintage in the region. Winter was very cold, with a little snow, spring was rainy and this created a good reservoir of water for vines. Life cycle of vines was slower at first due to cool weather at the beginning of June, after which weather was good till August when there were about 10 days of rain that slowed ripening down. Ripening was then balanced by excellent weather that lasted during the whole period of harvest. Clusters were in general without flaws and ripe.

Matelica (Verdicchio di Matelica)

"....for whites this is one of the best vintages of the last years, in particular for the base Verdicchio. Excellent balance between acidity and fruit, wines are pleasant, very drinkable and fresh. It is a good vintage also for reds. We picked starting on the 30th of September and we finished around the 20th of October (we picked respecting perfect ripening of each varietal)...." (Aroldo Beelli consulting agronomist/oenologist of Azienda Agraria Bisci)

Jesi (Verdicchio dei Castelli di Jesi)

"...Clusters were without flaws at harvest. For whites the vintage is similar to 2005: good alcohol percentage, aromatic, fresh, good acidity. Long fermentation. It is a good vintage also for red wines, with good alcohol content, very aromatic and suitable for long ageing. Harvest started on the 7th of September with Verdicchio and we finished with red varietals on the 20th of October...." (Paolo Armeni Cellar Master of Tenuta di Tavignano)

Numana (Rosso Conero)

"....it was a good harvest (from the 1st till approx. the 24th of October). Climate in this area was similar to the rest of the Marche region, the life cycle of vines was slowed down at the beginning of June (due to cool weather), the rain in August had no influence as the area is next to the sea and soil is sandy (good draining). Wines have excellent complexity and are elegant..." (Aroldo Beelli consulting agronomist of Azienda Agraria Le Terrazze)

Campania

The producers reported a good harvest, especially due to the exceptionally good and warm weather throughout September, October and November (in fact harvest season was up to mid November for Aglianico in the Irpinia area). In the Irpinia area winter was cold with snow, springtime was rainy (assuring a good reservoir of water for the vines), there were rains at the end of August and at the beginning of September (but in the right quantity). Climate was similar in the Taburno Area and in the area where Lacrima Christi is produced, Boscotrecase sul Vesuvio.

Tufo (Greco di Tufo) – Irpinia Area

“...during harvest it was dry and the warm weather helped fermentation.....Wines have a good alcohol content, forecast for 2006 wines is very good, it is an extremely good vintage....We started picking on the 7th of October with Fiano, we continued with Greco and finished with Aglianico...”(Gabriella Ferrara owner of Azienda Agricola Benito Ferrara)

Lapio (Fiano di Avellino) – Irpinia Area

“...beautiful harvest. Clusters were flawless, ripening was complete, production was a bit higher than other vintages. Wines have a good alcohol percentage, good aromatics....” (Clelia Romano owner of Azienda Vitivinicola Colli di Lapio)

Montemarano (Taurasi) – Irpinia Area

“...harvest went well, clusters were perfect. Excellent forecast for 2006 wines. We picked white varieties on the 15-16 October, we started picking Aglianico on the 2nd November and finished on the 16th of October).....”(Salvatore Molettieri owner of Azienda Agricola Molettieri)

S. Pietro Irpino (Fiano, Greco, Aglianico) – Irpinia Area

“.....the Aglianico and Greco are extremely pleasant with excellent aromatics!....” (Angelo Valentino co-owner of Azienda Agricola Macchialupa)

Boscotrecase sul Vesuvio (Lacrima Christi Rosso, Lacrima Christi Bianco):

“...’06 was an extremely positive harvest. Very good sugar and polyphenol content. Reds and whites have good aromatics and are very well balanced, concentrated and pleasant. During harvest it was always sunny and cool at night.....”(Angelo Valentino oenologist of Azienda Vinicola De Angelis)

Foglianise (township of Benevento) – Taburno area

“...a good vintage. We had no rain during harvest. Wines are more concentrated in comparison to 2005, especially Aglianico as the yield was lower. Whites are super due to the wide temperature range (warm during the day and cool at night) in September/October. Forecast is good: well structured wines, fragrant whites (banana and apple notes in the Falanghina), excellent Greco and Coda di Volpe. Aglianico base wines are well structured, with a good colour and acidity.....We started picking whites on the 12/13 September and Aglianico on the 10th October. We finished at the beginning of November. The vineyard from which Bue Apis is

made was harvested last....” (Filippo Colandrea agronomist-oenologist of Cantina del Taburno)

Puglia

In the Castel del Monte area (northern Puglia) harvest was good. Winter was cold, springtime was rainy (vines had an excellent water reservoir so that irrigation was not necessary), June and July were warm, August was cool and rainy, September was fantastic so that clusters ripened perfectly.

Corato (Castel del Monte)

“...excellent ripening of clusters, with high sugar content. Acidity was good and yield was average. Exceptional whites and very good reds. Forecast for 2006 wines: I am very optimistic, full-bodied wines with great structure. Suitable for long ageing....We harvested starting around the 10th of October. We harvested 3-4 days earlier in order to avoid rain....” (Roberto Perrone Capano owner Azienda Agricola Santa Lucia)

Basilicata

In this region winter was very cold, springtime was rainy and cold, July was rainy, but August was dry and September was very hot (therefore ripening of clusters was complete). Harvest was late, as it finished around the 20th of November. Although it is still early to make a precise evaluation, forecast for 2006 wines is good.

Rionero del Vulture

“...we are finishing harvest (17/11), clusters are without flaws, wines are full-bodied, colour and alcohol percentage are good.....”(Gerardo Giuratrabocchetti owner of Cantine del Notaio)

Sicily

Etna

Winter was cold, quite rainy with quite a few snowfalls. There was a bit of rain in springtime, after which the weather was quite warm and it got very hot after the 15th of August. Weather in September and October was excellent.

“...wonderful clusters at harvest, acidity of must was perfect, high content in sugar. Although it is still early to say so, 2006 looks like an important vintage.We started picking around the 15th of October and we finished at the end of October...” (Alice Bonaccorsi owner of Azienda Agricola Bonaccorsi)

Island of Pantelleria

“...2006 was a very dry year, and this favoured the quality of Zibibbo grapes (Passito di Pantelleria is made with dried grapes) that was exceptional.....” (Salvatore Ferrandes owner of the homonymous winery)