



CAMPANIA

The report on Azienda Agricola Salvatore Molettieri will be drawn up at the end of November as harvest started on the 10/11.

IRPINIA AREA (Province of Avellino)

It was rainy in winter and in spring till April. In May there were a few rains. In the summer it was dry, but the vines had a good water supply. There is good ventilation in this area due to the altitude.

TUFO (Province of Avellino)

Gabriella Ferrara owner of Azienda Agricola Benito Ferrara (Greco di Tufo DOCG, Fiano di Avellino DOCG, Irpinia Aglianico DOC): “..everything went well. There was a good night-day temperature range in September and in October (at night the temperature went down to two degrees above - two degrees below 0 Celsius), consequently the aroma of the wines is intense. The wines have good alcohol strength. The grape yield was average. We started picking Fiano on the 4th of October and we finished with Greco on the 17th of October. We finished picking the red varieties on the 26th of October....”

LAPIO (Province of Avellino)

Clelia Romano owner of Azienda Vitivinicola Colli di Lapio (Fiano di Avellino DOCG, Irpinia Campi Taurasini DOC, Taurasi DOCG): “the harvest was good. The wines are fermenting, alcohol strength is good. The harvest was a bit late, we picked from the 15th to the 24th of October. The wines are aromatic, the forecast is positive. The reds are good (the result was positive for the growers who waited to start picking), they have intense colour and are full-bodied. It was dry during the summer, but due to the altitude (600 meters above sea level) there is a good night-day temperature range. During the harvest there were two days of rain, but we did

not have problems. The clusters were flawless and there was no need to select the grapes in the vineyard...

S. PIETRO IRPINO (Province of Avellino)

Angelo Valentino co-owner of Azienda Agricola Macchialupa (Fiano di Avellino DOCG, Greco di Tufo DOCG, Taurasi DOCG): “..the harvest went well and this year it was late. There were a few light rains, but this did not create problems as it was cold. The reds are concentrated and full. The whites are good and aromatic. We started picking the white varieties on the 22nd of October and we finished on the 28th of October. We picked the red varieties at the beginning of November...”

TAURASI (Province of Avellino)

Antonio Caggiano owner of the homonymous estate (Taurasi DOCG, Irpinia Aglianico DOC, Irpinia Aglianico Campi Taurasini DOC, Fiano di Avellino DOCG, Greco di Tufo DOCG): “The harvest went very well. This year it started four days earlier than in 2008. We picked from the end of October till the 6-7th November. We always had good weather. The grapes were perfect, the vines did not suffer from the dry summer thanks to their deep root system. This morning (12/11) we devatted the first fermentation vessel. The forecast for 2009 wines is good....”

FOGLIANISE - TABURNO AREA (Province of Benevento)

The winter was quite mild, springtime was rainy, there was some rain in June and in August, due to the rain the grape yield was slightly higher in comparison to other vintages.

Filippo Colandrea agronomist-oenologist of Cantina del Taburno (Aglianico del Taburno DOC, Taburno DOC):” ...this year we did not have any problems with the white varieties (the weather was good during harvest except for a few days of rain), but it was necessary to carefully select the clusters of the red varieties during harvest. This year good vineyard management was particularly important..We started picking whites on the 14/09 and we finished on the 13/10. We then picked the red varieties starting on the 14/10 and finishing on the 29-30/10 (the last were the vineyards from which Bue Apis is made)...”

BOSCOTRECASE SUL VESUVIO, TORRE DEL GRECO (Province of Naples)

In this area the winter was mild with little snow, there was rain in August and in September that boosted the vegetation of the vines, after which it was cold and this made the skin of the berries complete ripening.

Angelo Valentino oenologist of Azienda Vinicola De Angelis – the headquarters of the estate are in the town of Sorrento - (Lacrima Christi DOC, Rosso, Bianco and Rosato): “..the forecast both for the whites and the reds is good, the ripening of the skins was slow and full, good aroma and good alcohol strength of the wines...”