



Next to the name of each estate we mention the appellations (DOCG, DOC) of the wines produced. We do not mention the IGT wines unless they are the only type of wines made.

In the following you will find a report on the 2009 harvest in Friuli, Veneto, Alto Adige, Trentino and Marche.

Friuli

MARIANO DEL FRIULI (Province of Gorizia)

Gianfranco Gallo owner of Vie di Romans (Friuli Isonzo Rive Alte DOC) "...In 2009 flowering, veraison and harvest were 10-12 days early...the climate in springtime was beautiful, within 4 days we had wonderful flowering, all clusters had good fruit setting. It was not exceedingly dry, it was very hot for ten days in August with high humidity, but then after the 20-22nd of the month the temperature got lower with a good night-day temperature range so that the grapes could ripen properly. We started harvesting the whites on the 28th of August and we finished with the reds at the beginning of October. It was a lovely harvest with ideal conditions, the weather was good with a mild temperature and little humidity so that we could pick at the right time. We picked Sauvignon first followed by Pinot Grigio, Tocai Friulano, Chardonnay and Riesling, we stopped for 10 days and then we continued with Merlot and with the red varieties. Our estate is one of the few where vibrating sorting tables are used for white varieties (the whole clusters are sorted while in the red varieties the berries are sorted after destemming as the skin is more resistant), during harvest 25 tons/day are picked and sorted. This harvest has been one of the best from a management point of view, pH was low, acidity content was good, the clusters were perfect. This is an excellent vintage for Sauvignon, Pinot Grigio, Chardonnay, Malvasia Istriana. The colour of Pinot Grigio is particularly intense (more than usual), some lots of Chardonnay have fruity tones that tend towards tropical fruit, other lots are more mineral, Sauvignon has citrus notes (grapefruit), Malvasia Istriana has sweet spicy-floral tones due to longer ripening, it is elegant with a good acid texture....."

Veneto

In general the winter was cold, the springtime rainy and the summer was dry and warm (but not excessively), during the harvest the weather was good.

MONTEFORTE D'ALPONE (Province of Verona)

Sandro Gini - Azienda Agricola Gini (Soave Classico DOC, Recioto di Soave DOCG): "In the Soave Classico zone the 2009 vintage is to be considered good. We had no hail this year so that the clusters were perfect....Garganega ripens late consequently the grapes were well balanced. We picked Garganega from the first of the month till the 20-22nd of October. We waited for the ripening to be complete. The grapes were flawless and with good aromatic compound precursors. We were able to harvest the grapes at a lower temperature (around 12 degrees C) so that it was not necessary to cool the fermentation vessels. The sugar content was good, the natural alcohol strength was around 12%. The musts fermented without problems. The forecast for the wines is good. Grape yield was slightly lower. Autumn in 2008 (in particular November and December) was rainy so that there was a good supply of water in the soil. In the springtime we had some rain. The vegetative cycle started quickly, but the time of harvest in the end was in the norm. Our vines are 50-100 years old consequently there was no hydric stress as the root system is very deep..."

NEGRAR (Province of Verona):

Antonio Mazzi - Azienda Agricola Mazzi (Amarone della Valpolicella Classico DOC, Recioto della Valpolicella Classico DOC, Valpolicella Classico Superiore DOC): "...we had some rain before the harvest, but we picked with good weather. The vines did not suffer from hydric stress as the soil of the vineyards keep water well. It was a good harvest. The Valpolicella (Sanperetto) has good fruit tones, it is full bodied, alcohol strength is average, acidity content is good. We started picking on the 20th September and we finished on the 7-8 October. The forecast for 2009 wines is good. The production regulation for Amarone and Recioto has changed so that now it is allowed to crush the dried grapes starting from the 1st of December (it was previously the 1st of January).....The grape yield this year was slightly lower so that we carried out a lighter green harvest.."

VALDOBBIADENE (Province of Treviso):

Daniele D'Anna nephew of Bruno Bortolotti owner of Cantine Umberto Bortolotti (Valdobbiadene Superiore di Cartizze DOC, Valdobbiadene Prosecco DOC): "...a lovely harvest. It was dry in August, there were two rains at the beginning of September. The viticulturists with whom we work picked from the 8-9 September till the 21st September. The rain at the beginning of September helped the acidity of the must....The musts are clean and very fruity...The grape yield was slightly lower than the previous vintage...."

Alto Adige

During the winter there was more snow than usual, there was an ideal amount of rain during the springtime, in March it was warm and this made flowering of the vines 14-15 days earlier than usual, in July and in August it was hot, but the vines had a good supply of water and there is ventilation in this area due to the altitude. The weather was good throughout harvest.

VARNA (Province of Bolzano)

Günther Kerschbaumer - Tenuta Köfererhof (Alto Adige Valle Isarco DOC, Gewürztraminer, Kerner, Müller Thurgau, Pinot Grigio, Riesling, Silvaner, Veltliner): " the harvest started 10 days earlier, at the beginning it was warm, we had no problems with rain. We started on the 20th of September with Müller Thurgau, then we continued at the end of September/beginning of October with the

other varietals. We finished with Riesling on the 31st of October. We are very happy with the result, the wines are rich, full-bodied, complex, fresh, they have mineral notes, good aroma (Kerner, Riesling, Gewürztraminer), Pinot Grigio is very complex.....”

Trentino

There was snow on the mountain peaks till June, but the heat in May made the vegetation of the vines start. In the springtime there were some rains. May and June were a bit dry, in July there were some storms. The grape yield in the region was a bit higher in comparison to the previous vintages.

SANTA MARGHERITA DI ALA (Province of Trento)

Tiziano Tommasi - Azienda La Cadalora (Vallagarina IGT): “The vegetative cycle of the vines was early starting from the last ten days of May (during which the temperature was very high as in the summer), budding was fast, at the end of May Chardonnay and Pinot Nero flowered. The vegetative cycle remained early throughout the year up to harvest. There were practically no disease problems. The harvest started early with the white varietals on the 22-23 August (we picked Pinot Nero on the 4/09 and the reds from the 10th till the 20th of September). The clusters ripened quickly as the temperature was high (from the beginning of August till mid September it was 30-32 degrees Celsius during the day and it was 18-20 degrees C at night). The 2009 whites are comparable to the 2006 wines, therefore they are well balanced, full, with good alcohol strength....Ripe fruit tones, the wines are powerful. The reds took advantage of the high temperature during the summer as the grapes ripen later than the white varietals. The wines are very good and complex. It is an excellent vintage for red wines; they are aromatically typical and are very rich with intense colouring. The reds have just finished malo-lactic (04/11) so that it is easier to see their characteristics....”

Marche

The winter and spring were rainy. It was rainy up to the end of June, then July and August were dry and hot. It was good weather during the harvest.

MATELICA (Province of Macerata)

Aroldo Belelli consulting agronomist/oenologist of Azienda Agraria Bisci (Verdicchio di Matelica DOC, Marche Rosso IGT): “Due to the rains in the springtime the berries of the red varietals were larger than usual, but this was counterbalanced by the good weather during the harvest period so that we could wait till the clusters were fully ripe. There have been no disease problems. The whites had a very good start...in August it was very hot for 20 days....In the area of Matelica, as there is a favourable microclimate with a good night-day temperature range, we had a good result with the whites. 2009 is a lovely vintage and the clusters were perfect at harvest....We started picking the whites on the 26/09 and then we alternated the harvest of whites and reds. We finished with Cabernet on the 10th of October...”

JESI (Province of Macerata)

Paolo Armeni Cellar Master of Tenuta di Tavignano (Verdicchio dei Castelli di Jesi Classico Superiore DOC, Rosso Piceno DOC): “We have drop irrigation so

that there were no hydric stress problems due to the heat in August. There was no mist at night during the summer so that the clusters were perfect at harvest. The grape yield was slightly lower this year and the quality of the wines is excellent. On the reds we green harvested 50% of the grapes (great quality!).....The wines are very clean and Verdicchio, after devatting, seems practically ready, with a delicate aroma, it is very fresh (in some vats the tones are of pineapple and of citron). We picked Verdicchio starting on the 20th September up to the beginning of October (the selections), we picked the reds from the 1st to the 15th of October...”

NUMANA (Province of Ancona)

Azienda Agricola Le Terrazze – Aroldo Belelli consulting agronomist (Rosso Conero DOC, Conero DOCG): “...the soil here is sandy so that the springtime rains could be drained. In this area the vines benefit from rainy vintages due to the soil type and the excellent exposure. It was a good harvest thanks to the favourable weather and we could wait to pick at the right moment. The clusters were perfect. We started picking Merlot and Syrah on the 20/09 and we finished with Montepulciano around the 20-25th of October...” **Antonio Terni owner of the estate:** “..the clusters were flawless, we waited for full ripening before picking. It is still early to judge the wines as the must is still fermenting....”

CIVITANOVA MARCHE

Francesco Pennesi oenologist of Azienda Agricola Boccadigabbia (Rosso Piceno DOC, Colli Maceratesi Ribona DOC, Marche IGT): “....we started to harvest on the 20th of August, then we stopped as the temperature at the beginning of September got considerably lower (so to wait for full ripening of the red varieties). The clusters were perfect. The forecast for 2009 is good. There were no problems during vinification....”