



The vineyards at Azienda Agricola Palazzone (Umbria)

Lazio

MONTE COMPATRI (Frascati - Province of Rome)

The weather during winter was normal (not particularly cold), although it snowed and this was very unusual for Frascati. Springtime was cool and rainy. In May and in June it was warm (normal for this area). In July and in August it was cool (it is usually very hot) with a wide night-day temperature range: this is the strong point of the vintage. During the harvest the weather was quite dry.

Lorenzo Costantini owner of the homonymous estate (Frascati Superiore DOC, Lazio Rosso IGT): "The budding phase and the vigour of the vineyards was very good. At the beginning the vintage seemed to be an early one, but then the vegetative cycle slowed down due to the cool weather. The plants did not suffer from hydric stress and ripening was slow. There was a lot of vegetation as the vines "worked" an extra month in August (the weather is usually very hot during this month in Frascati so that vegetation stops).....We deleafed the vines and we carried out two toppings (we usually carry out one)....The extra work in the vineyard gave an excellent result....2010 is an excellent vintage for whites....Malvasia and Trebbiano had 1.5-1.8 grams/litre of malic acid (these varieties usually have a lower acidity)...The wines are lovely, fresh, very structured and persistent. Alcohol strength is also good...2010 is similar to 2006..."

Umbria

ORVIETO (Province of Terni)

Winter was cold. In May there were two weeks of rain. In June and in July the weather was good, there was a storm at the end of July with 70 mms of rain which was very positive for the vines. During the harvest there were a couple of rainy days.

Giovanni Dubini owner of Azienda Agricola Palazzone (Orvieto Classico Superiore DOC, Umbria Bianco IGT, Umbria Rosso IGT, Umbria Sangiovese

IGT): “We started to pick on the 6th of September and we finished on the 10th of October. The harvest took place 10 days later in comparison to the previous vintages. The grapes were beautiful with an excellent ripening....The growers who carried out a good vineyard management did not have disease problems. The grapes at Palazzone were flawless. Grape yield was as in 2009. The wines have a good acidity, they are sapid, with a good structure, they are intense and persistent...Considering the structure of the wines, 2010 could be compared to 2008 and to 2009, but the wines have a higher acidity content. In October 2010 we have sown broad bean (*Vicia Faba*) as a green manure crop on the aisles between the rows of vines.....”

MONTEFALCO (Province of Perugia)

Winter was cold without snow. Springtime was rainy, the vineyards in good positions (such as the vineyards of Fratelli Pardi) did not have disease problems (downy mildew and oidium) thanks to a good exposure to the sun and to a good ventilation. It rained till June. There were rains in September and in October

Alberto Pardi Jr – Azienda Agricola Fratelli Pardi (Montefalco Sagrantino DOCG, Montefalco Rosso DOC, Montefalco Bianco DOC): “We started picking the whites on the 10/09 and we finished with Sagrantino on the 27/10. As we have 7 different varieties (which consequently ripen at different times) and 5 different plots, we could harvest avoiding the rains. The clusters were larger (due to more water content) than previous vintages and ripening was complete. Grape yield was slightly higher: Rosso di Montefalco 10 tons/hectare, Sagrantino 6-6.5 tons/hectare. The forecast for the wines is good: they are fruity and floral, with good acidity and good alcohol strength. As we picked later, the tannins were supple. This year we defoliated the vines more in order to air the clusters. We made the whole range of wines...We have been carrying out an experiment since last year by vinifying a small part of a Sagrantino cru, “Vigneto Pietrauta”: approx. 600 square meters of vineyard, grape yield 4-4.5 tons/hectare, the wine matures entirely in barriques, 1,500 bottles/year.....”