



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 2008 harvest. Producers throughout Italy were interviewed.

Campania and Basilicata: we will have the reports of Azienda Agricola Salvatore Molettieri, of Azienda Agricola Antonio Caggiano and of Cantine del Notaio within November as Aglianico grape is harvested late during this month.

Alto Adige: Viticoltori Alto Adige will send us the report of their associates by the end of November.

Piedmont

In this region springtime was rainy followed by a dry summer and an autumn with beautiful weather. All the growers reported a good harvest.

CASTIGLION FALLETTO (Province of Cuneo)

Enrico Scavino owner of Azienda Agricola Paolo Scavino (Barolo DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC, Langhe Bianco DOC, Langhe Rosso DOC): "A great vintage.....After the springtime rains it was always sunny and especially the Nebbiolo grapes did not suffer from hydric stress....Due to the high temperature and the dry weather the grapes ripened well...We had a perfect harvest, the colour of the grapes and the quality were excellent. I could not have done better if I had a magic wand. ...We are very happy. We started picking on the 7th-8th of October and we finished on the 25th of October."

MONFORTE (Province of Cuneo)

Massimo Conterno assistant to Domenico Clerico owner of Azienda Agricola Domenico Clerico (Barolo DOCG, Barbera d'Alba DOC, Langhe Dolcetto DOC, Langhe Rosso DOC): "...we are very happy with the 2008 vintage. All grapes were flawless, Nebbiolo was super. We started in mid September with Dolcetto then we stopped picking for two weeks and we continued picking from the 7th-8th of

October till the 20th of the month.We are very satisfied with the quality, all wines have an intense and beautiful colour....”

Riccardo Seghesio co-owner of Azienda Agricola Aldo e Riccardo Seghesio (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC, Langhe Rosso DOC): “...this is a lovely vintage for Barolo. In September and in October the weather was lovely. The grapes were flawless and ripe.we started picking on the 20th of September and finished on the 23rd of October”.

LA MORRA (Province of Cuneo)

Silvia Altare – Azienda Agricola Elio Altare (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Rosso DOC): “a beautiful harvest. At first the forecast was uncertain because of the rain, but then the weather was sunny and dry. The harvest period was “classic” (a bit later than previous vintages that were early). This vintage is comparable to 1996, 2001 and 2004, the wines are fresh and have a good acidity content....We started with Dolcetto on the 20th of September, we picked Nebbiolo and Barbera starting from the 10th of October and we finished around the 25th of October....”

Carlo Revello – Azienda Agricola Fratelli Revello (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC): “...we had a good harvest. We had a beautiful autumn that made it possible to harvest at the right time. We harvested 20 days later than the previous vintages, but this was “normal” as the previous years were early....The forecast for the 2008 wines is good....We started with Dolcetto in mid September, Nebbiolo and Barbera were harvested between the 6th and the 20th of October.....”

BAROLO (Province of Cuneo)

Ferruccio Grimaldi owner of Azienda Agricola Giacomo Grimaldi (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Nebbiolo d’Alba DOC): “The harvest was very good. We expected a very different vintage due to the springtime rains. Then it was warm in June-July and in autumn it was cool at night and warm during the day. The Nebbiolo grapes were fantastic. This is the best vintage since I started in 1996. It was a spectacular harvest, the wines have good aroma and a beautiful colour. Ripening was long and complete, tannins are soft and wines have a good structure. We started with Nebbiolo on the 15th of October and we finished around the 25th of the month. We finished picking Dolcetto around the 15th-20th of September...”

SERRALUNGA (Province of Cuneo)

Giampaolo Pira of Azienda Agricola Pira Luigi & Figli (Barolo DOCG, Barbera d’Alba DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC): “It was a good harvest. The climate was similar to 2004. The good weather in September and in October favoured the Nebbiolo grapes. The forecast is for an exceptional vintage such as 2004. We started picking Dolcetto on the 18-20th of September, Nebbiolo on the 15-20th of October, Barbera on the 25-26th October.....”

BARBARESCO (Province of Cuneo)

Sergio Minuto owner of Azienda Agricola Moccagatta (Barbaresco DOCG, Barbera d’Alba DOC, Langhe Chardonnay DOC, Dolcetto d’Alba DOC, Langhe Nebbiolo DOC):”.....In September the weather was marvellous, it was warm during the day and cool at night, the grapes ripened slowly....Phenolic ripening was excellent, colour was good, there was a good percentage of sugar and high

acidity content. We waited and we finished picking after mid October.....It was a great harvest!..."

NEIVE (Province of Cuneo)

Andrea Sottimano, owner of Azienda Agricola Sottimano (Barbaresco DOCG, Barbera d'Alba DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC):"It was by all means a good harvest. ...The period during which we picked was "normal": we started on the 15-20th of September and we finished on the 20th of October. The vegetative period of the vines was long, the wines are consequently full-bodied and well structured and the tannins are soft....."

ROERO (Province of Cuneo)

Luca Rostagno Cellar Master of Azienda Agricola Matteo Correggia (Roero DOC, Roero Arneis DOC, Barbera d'Alba DOC, Langhe Bianco DOC, Langhe Rosso DOC, Nebbiolo d'Alba DOC):"We are very happy about the quality although the grape yield was lower.....Harvest was carried out in more phases.Harvest was long, although it never rained. The grapes were flawless and beautiful.....The vines had a good balance.....acidity in the wines is good, the wines made with Nebbiolo have extremely elegant tannins.....We started picking white varietals on the 15th of September and we finished picking all grapes on the 21st of October....."

GATTINARA (Province of Vercelli)

Alberto Zoppis - Azienda Agricola Antoniolo (Gattinara DOCG, Coste della Sesia DOC, Erbaluce di Caluso DOC):"In this area springtime was cold and rainy. June was warm, in July only the last week was warm (there were storms that lowered the temperature), the weather was warm during the month of August (apart from a storm on the 15th), during September it was warm with a lot of light during the day and cool at night, in October the weather was good.....This year we picked later than usual (we started on the 10th of October and finished on the 15th for Gattinara wines)...Wines have beautiful colours, good aromas and soft tannins....."

DOGLIANI (Province of Cuneo)

Paolo Boschis - Azienda Agricola Francesco Boschis (Dolcetto di Dogliani DOC, Dogliani DOCG, Barbera d'Alba DOC, Langhe Freisa DOC, Piemonte Grignolino DOC, Langhe Bianco DOC):"...The wines are elegant, the yield is slightly lower.....The Dolcetto wines are aromatic, with lovely colours...This vintage is similar to 2005. We started picking on the 22nd of September and we finished on the 16-17th of October. It was a long harvest....Barbera was picked 10 days later than the previous years, acidity content is high, structure is good, good colour....."

DIANO D'ALBA (Province of Cuneo)

Claudio Alario owner of Azienda Agricola Alario (Dolcetto di Diano DOC, Barolo DOCG, Barbera d'Alba DOC, Nebbiolo d'Alba DOC):"Quality of grapes this year is excellent although the yield is lower. We started picking on the 25th of September and we finished on the 25th of October...."

Friuli

MARIANO DEL FRIULI (Province of Gorizia)

In this area springtime was rainy and cold. Then in July, and especially in August, September and October the weather was good and it was warm during the day and

cool at night (even 7 degrees Celsius at night and 28 degrees C during the day). The grapes were flawless and perfectly ripe at harvest.

Gianfranco Gallo owner of Vie di Romans (Friuli Isonzo Rive Alte DOC): "...the grapes were with flawless skins, they were perfectly ripe and acidity content was good..The wines are concentrated and dense..It was a lovely harvest....We started picking during the second week of September and we finished during the first week of October...."

Veneto

Also in Veneto it was rainy during springtime, there was very little rain during July and August, in September it was cool, October was warm. There was practically no rain during harvest. We had very good reports from all growers.

MONTEFORTE D'ALPONE (Province of Verona)

Sandro Gini - Azienda Agricola Gini (Soave Classico DOC, Recioto di Soave DOCG): "The harvest was excellent. We finished on the 28th of October. We harvested later in order to have a perfect ripening of the grapes. The grapes were marvellous. It did not rain during the whole harvest. In September it was cool and there was no problem of mould.....The white wines have good acidity and are fresh...."

COSTEGGIOLA (Province of Verona)

Gaetano Tamellini of Azienda Agricola Tamellini – Sole US Importer Vin Divino Ltd – (Soave Classico DOC, Soave DOC, Recioto di Soave DOCG): "The harvest went extremely well.....Ripening was perfect. It only rained for one day during the harvest so that the grapes were flawless. The forecast for 2008 wines is very good. We started picking on the 18th of September and we finished on the 6th of October...."

NEGRAR (Province of Verona):

Antonio Mazzi – Azienda Agricola Mazzi (Amarone della Valpolicella Classico DOC, Recioto della Valpolicella Classico DOC, Valpolicella Classico Superiore DOC): "A good harvest. October was dry and we could pick without being under pressure. ...The grapes were flawless. The Valpolicella is aromatic. The grapes for Amarone and Pojega will dry well....Good yields....."

Alto Adige

In springtime and in summer there was rain. In autumn the weather was good until the end of the harvest period.

VARNA (Province of Bolzano)

Günther Kerschbaumer – Tenuta Köfererhof (Alto Adige Valle Isarco DOC, Gewurztraminer, Kerner, Müller Thurgau, Pinot Grigio, Riesling, Silvaner, Veltliner): "The harvest was very good. We harvested late (we are still harvesting the Riesling grapes – 10th of November)...Ripening was long and the clusters were physiologically ripe. The wines have good aromas (as in autumn it was warm during the day and cool at night), good acidity content, they are mineral and sapid...We are very happy...The grapes were flawless...The yield was normal..."

Trentino

There was a lot of rain up to mid August, but after that the weather was good up to the end of October. Therefore it was possible for the grapes to ripen in a regular way. 2008 is a great vintage for white wines, as the grapes were flawless, with good sugar and acidity content.

SANTA MARGHERITA DI ALA (Province of Trento)

Tiziano Tommasi - Azienda La Cadalora (Vallagarina IGT): "...the grapes were beautiful and flawless with a good sugar/acidity balance.....At Cadalora we did not have any disease problems thanks to the characteristics of the area. The wines are very balanced and the aroma is very intense. It is a lovely vintage for white wines and for Pinot Noir (Burgundian wines)....We started picking the white varieties from the 10th till the 20th of September. We picked Pinot Noir on the 10th of September and Casetta and Marzemino on the 25th-28th of September...."

Tuscany

In general springtime was late and it was rainy till mid June. The weather after was warm and dry. The weather during September and October was excellent, the conditions during harvest were therefore optimal. We had good reports from all the producers of our portfolio.

SAN PANCRAZIO (Province of Florence)

Riccardo Galli agronomist-oenologist of Fattoria di Lucignano (Chianti Colli Fiorentini DOCG)"....ripening of the clusters was excellent, quantity was slightly lower. The harvest period was in the norm (neither early nor late). There were no disease nor parasite problems. We expect high quality of the wines. We picked from the 20th of September till the 10th of October..."

Giacomo Mori owner of the homonymous estate: " A good harvest. Sangiovese ripened later in comparison to previous vintages (when it ripened early). In fact this year the harvest period was "normal". We picked Merlot around the 10th of September, Sangiovese was harvested from the beginning of October till the 12th of the month. It was dry during harvest (there was only one rainfall around the 10-12 of October, but this was good for Sangiovese). There was wind and this prevented the forming of mould...."

MONTI IN CHIANTI (Province of Siena)

Luca Martini – San Giusto a Rentennano (Chianti Classico DOCG)"...quality of Chianti Classico is good and the quality of the "selection" wines is extraordinary. The ripening of the grapes was excellent.We had rains till June (which showed that organic viticulture works) then the weather was good till the 15th of August when a good rainfall gave a boost to the clusters. We started picking Merlot on the 23rd of September and we finished on the 9th of October...."

PANZANO (Province of Florence)

Luca Orsini owner of Le Cinciole (Chianti Classico DOCG)

".....There was a lot of rain during springtime followed by a dry summer, consequently the plants did not suffer. The first two weeks of September were very warm, which accelerated the ripening of grapes (balancing the fact that budding

was two weeks late). The good weather during harvest made it possible to choose the best time for picking and we harvested between the 6th and 12th of October....We are very happy, Sangiovese was nice and ripe...phenolic ripening was right....Grape yield was in the norm.....”

MURLO (Province of Siena)

Ranuccio Neri owner of Azienda Agricola Campriano (Chianti Colli Senesi DOCG)”.....The harvest went well and the weather was excellent (wind and sun). The ripening of grapes was very good and the yield was also good. I am very happy. It is a good vintage. .. On the 18th of September we picked the white varieties and from the 22nd to the 1st of October we picked the red varieties....”

MONTALCINO (Province of Siena)

Andrea Cortonesi owner of Azienda Agricola Uccelliera (Brunello di Montalcino DOCG, Rosso di Montalcino DOC): ”.....the rain on the 15th of August helped the “veraison” (when the grapes change colour) to be complete. The excellent weather that followed made the grapes perfectly ripe at harvest. We started picking on the 24-25th of September and we finished on the 15th of October. Alcohol content is excellent, good acidity content, which is ideal for wines to be aged. The wines have a good colour, with nice tones and intensity. The grape yield was slightly lower than usual...”

Lorenzo Sassetti co-owner of Azienda Agricola Sassetti Livio Pertimali Uccelliera (Brunello di Montalcino DOCG, Rosso di Montalcino DOC):”We are satisfied with the harvest which was excellent. The clusters were flawless. The harvest was later in comparison to the previous vintages. The acidity and alcohol percentage are good.Excellent polyphenol and sugar content....We started picking on the 26th of September at Cinigiano, our estate in Maremma, and continued in Montalcino the following week finishing on the 8th of October.We had good weather during the whole harvest. Fermentation was long and progressive....In this way we had an optimal extraction of aroma and of fruit....”

S. GIMIGNANO (Province of Siena)

Simone Santini owner of Tenuta Le Calcinaie (Vernaccia di S. Gimignano DOCG, S. Gimignano DOC, Chianti Colli Senesi DOC):”It has been a good harvest. The grapes were flawless. Good forecast for the 2008 wines. We started picking Vernaccia on the 9th of September and we finished on the 7-8th with Sangiovese....”

CARMIGNANO (Province of Prato)

Beppe Rigoli of Fattoria Ambra (Carmignano DOCG, Barco Reale DOC, Vin Santo di Carmignano DOC, Rosato di Carmignano DOC): ”The harvest was as usual 10-15 days early in comparison to the highest zones of Chianti Classico confirming the characteristics of the area.....The vegetative cycle, though, was not shorter, as budding was also early.... As the summer was quite dry, hydric stress of the plants had to be controlled through agronomic practices. On the other hand a controlled hydric stress is also the basis for a high quality wine production, even though yield may be lower.Another very important feature of the 2008 harvest is the temperature at harvest. In fact, at the end of September/beginning of October temperatures at night and even during the daytime were lower than usual. This made it possible to better control the start up of the fermentation process and make it more even....It is still early to judge the wines: but after the first racking the wines seem very aromatic, the acidity content is excellent, the colour is bright even for Sangiovese, complexity is good/excellent, the ripeness of tannins is also excellent....”

MONTEPULCIANO (Province of Siena)

Sabina Labrusco of Azienda Agricola Dei (Vino Nobile di Montepulciano DOCG, Rosso di Montepulciano DOC) “..the harvest was good: the grapes were flawless and perfectly ripe. We started with the white varietals during the first week of September. We picked the red varietals from mid September till the 19th of October. We had to stop once due to a rainfall.....”

Beppe Rigoli consulting agronomist and oenologist for Tenuta di della Seta (Vino Nobile di Montepulciano DOCG, Rosso di Montepulciano DOC): “...It was a good harvest. In this area the summer was without rain, but there was a good water supply from springtime. The wines are balanced, elegant, the acidity content and the structure are good....”

EMPOLI (Province of Florence)

Rolando Bettarini of Fattoria di Piazzano (Chianti DOCG, Vin Santo DOC): “It was a good harvest.....it was carried out in excellent conditions...The clusters were flawless, yield was slightly lower than last year. The quality of 2008 wines is extremely good...We started on the 15-20 October and we finished around the 10th October..”

TUSCAN MAREMMA

ROCCASTRADA (Province of Grosseto)

Francesco Falciani of Azienda Agricola I Campetti (Monteregio di Massa Marittima DOC):”The harvest was good. We had rain till June and then the weather was good, but not too hot, so that ripening was slow and complete. The quality is very good, the wines are elegant, the vintage is balanced. We started on the 25th of August and we finished at the beginning of October...”

MAGLIANO (Province of Grosseto)

Roberto da Valle oenologist of Fattoria di Magliano (Morellino di Scansano DOC):”..the harvest went very well...The ripening of the grapes was perfect. Quality is exceptional....We are very happy. At the end of August we picked Merlot and white varietals, at the beginning of September we harvested Syrah, on the 10th of September Sangiovese, we finished with Cabernet Sauvignon and Petit Verdot.”

Umbria

It did not rain much during springtime, it rained a lot during the first two weeks of June, in July and August the weather was good, there was nice weather during the harvest. The forecast for the 2008 vintage is good.

ORVIETO (Province of Terni)

Giovanni Dubini owner of Azienda Agricola Palazzone (Orvieto Classico DOC): “We started to harvest during the first week of September and we finished during the first week of October. The white wines are excellent and the red wines are very good.....During the second week of September there was a rainfall that was excellent for the grapes.....”

MONTEFALCO (Province of Perugia)

Alberto Pardi – Azienda Agricola Fratelli Pardi (Montefalco Sagrantino DOCG, Rosso di Montefalco DOC). “We started picking around the 20th of September and we finished around the 10th-15th of October. At the end of August there was rain that was very good for the vines....Ripening of the grapes was excellent and there was no rain during harvest. The weather was beautiful....wines have a good acidity content, they are balanced, fresh, 2008 is a good vintage.....”

Marche

Springtime was rainy. Budding of the vines was very fast. It rained during the whole month of June so that vineyard management was very important. July and August were warm and dry. During harvest the weather was good and there were no disease problems. Good forecast for the 2008 vintage.

MATELICA (Province of Macerata)

Aroldo Belelli consulting agronomist/oenologist of Azienda Agraria Bisci (Verdicchio di Matelica DOC): "It was a good harvest. We picked slowly, we started at the beginning of October with Verdicchio and we finished on the 20th of October. The ripening times of the grapes of each vineyard were respected..."

JESI (Province of Macerata)

Paolo Armeni Cellar Master of Tenuta di Tavignano (Verdicchio dei Castelli di Jesi Classico Superiore DOC, Rosso Piceno DOC): "This vintage was similar to 2007. It rained during springtime so that the soil was rich in water. In this area June, July and August were dry, but the vines did not suffer from hydric stress (good water reservoir in the soil). We did not have any hail. Both white and red grapes ripened gradually.....We started picking on the 7th of September and we finished with Montepulciano on the 15th of October. Very good forecast for the 2008 wines..."

NUMANA (Province of Ancona)

Azienda Agricola Le Terrazze – Aroldo Belelli consulting agronomist (Rosso Conero DOC, Rosso Conero DOCG): ".....The vines had a good water reservoir thanks to the rains in springtime. The vineyards were lovely....Excellent harvest"

Antonio Terni owner of the estate: "...We started with Chardonnay on the first of September, we harvested Merlot on the 20th of September and we finished with Montepulciano on the 20th of October.....Our oenologist Attilio Pagli is very happy. The wines are mature, with good colour and good aromatics....."

CIVITANOVA MARCHE

Francesco Pennesi oenologist of Azienda Agricola Boccadigabbia (Rosso Piceno DOC, Colli Maceratesi Ribona DOC, Marche IGT): "...we started picking at the end of August and we finished at the beginning of October....The harvest went well...The quality of the grapes was very good. The wines are clean and we did not have problems during fermentation....We had no disease problems..."

CAMPANIA

IRPINIA AREA (Province of Avellino)

In this area there was enough rain in springtime to ensure water supply for the vines during the summer, also in August and September it rained at the right moment. It was sunny in October during harvest. The producers reported a good harvest.

TUFO (Province of Avellino)

Gabriella Ferrara owner of Azienda Agricola Benito Ferrara (Greco di Tufo DOCG, Fiano di Avellino DOCG, Irpinia Aglianico DOC): "...the grapes were flawless, the wines had a good aroma, they are mineral and pleasant. Grape yield was average...We picked starting on the 8th of October and we finished on the 20th 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): "...it was a lovely and sunny harvest....2008 is an exceptional vintage.....We started harvesting on the 10th of October and we finished on the 28th of October..."

S. PIETRO IRPINO (Province of Avellino)

Angelo Valentino co-owner of Azienda Agricola Macchialupa (Fiano di Avellino DOCG, Greco di Tufo DOCG, Taurasi DOCG): "...harvest went well, the wines have a good concentration...Greco grapes had an optimal ripening...It is an extremely good vintage for red wines: they are concentrated, supple and have a good colour...We started picking Greco on the 4th of October and we finished with Aglianico on the 23-24 October..."

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

It was dry during springtime and summer, in June it rained so that the vines did not suffer. There was lovely weather during harvest.

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 for 2008 wines is good...We started on the 18th of Septemebr and we finished on the 20th of October...."

FOGLIANISE - TABURNO AREA (Province of Benevento)

In springtime it did not rain too much, but the quantity of water was enough. Summer was dry. The weather was good till mid October, then there were a couple of days of rain that did not create problems for the grapes.

Filippo Colandrea agronomist-oenologist of Cantina del Taburno (Aglianico del Taburno DOC, Taburno DOC):"It was a good harvest...There was a good sugar/acidity balance in the must....We harvested 10 days later than last year (which was early)....Good forecast for the wines....we started on the 22nd of September and we finished at the end of October....."

Puglia

CORATO (Province of Bari)

It rained little in springtime and summer was dry. It was necessary to irrigate the vines.

Roberto Perrone Capano owner Azienda Agricola Santa Lucia (Castel del Monte DOC): "...it was a very good harvest. Grapes were flawless. We harvested one month earlier than usual....It is an extraordinary vintage for red wines..The wines are very supple and powerful. There was perfect ripening of the polyphenols.....We harvested Fiano grapes at the end of August and the red varieties at the end of September....."

UGENTO (Southern Salento – Province of Lecce)

It was a dry year, from the end of August there was no more rain. There were very little problems due to vine diseases. Grape yield was lower than average, but quality of the wines is high.

Francesco Marra agronomist of Masserie Pisari (Salento IGT Rosso and Rosato):"...the quality of the wines is extremely good, high dry extract, good alcohol content...Good forecast for 2008 wines...."

Sicily

NORTHERN SLOPES OF THE ETNA VOLCANO (Province of Catania)

July, August and September were dry. On the 20th of September there was a good rainfall that helped the vines. At the end of September and during the month of October the weather was wonderful.

Marco de Grazia owner of Tenuta delle Terre Nere (Etna Rosso DOC, Etna Bianco DOC, Etna Rosato DOC):...it is still difficult to judge the wines as they still have to go through malo-lactic fermentation...The grapes are the best that ever entered the cellar, as they were flawless and ripe...it hailed on the Calderara vineyard at the end of July, ” (hailstorms are generally localized, therefore it often happens that when a vineyard is hit the surrounding ones do not suffer any damage) “we therefore will produce only 5,000 bottles of wines on 11 hectares (the average is about 23,000 bottles) “...we had 25 days of wonderful sunshine during the harvest, so that we picked with a lot of care, selecting the grapes. ..The quality is extraordinary, grape yield was lower, but the grapes from our new S. Spirito vineyards re-balanced the total production....I presume that these will be the best wines we ever made....alcoholic fermentation was perfect, without interruptions and lasted for 5-6 days...The wines are now all in wood where the malo-lactic fermentation will take place.....Also the white wines are the best I ever made. I cannot wait to taste the wines after malo-lactic...All this goes for the northern slope of the Etna Volcano, it was a wonderful vintage also for the vineyards on the southern slope, I am not so sure about the eastern slope. During this vintage the differences between a zone and another are very evident...in the best zones the wines are unequalled, 2006, 2007 and 2008 are three lovely vintages.....”

ISLAND OF PANTELLERIA

2008 was a dry year, but the soils of Pantelleria are volcanic, sandy and very fertile and are consequently not much affected by such climatic conditions.

Salvatore Ferrandes owner of the homonymous winery (Passito di Pantelleria DOC):”....Passito is different from the other wines...The must yield was average (25 Hl) and the fermentation went very well....We started picking in the vineyards near the sea and we continued in the inner zones (two months of harvest, from mid August till mid October)...”