



The vineyards at Azienda Agricola Fratelli Pardi

Umbria

MONTEFALCO (Province of Perugia)

The winter was mild and rainy. There were rains in May and in June. The temperature during the summer was higher than usual. The weather was then good throughout the whole harvest.

Alberto Pardi Jr – Azienda Agricola Fratelli Pardi (Montefalco Sagrantino DOCG, Montefalco Rosso DOC, Montefalco Bianco DOC):”....we picked the white grape varieties at the beginning of September and we finished the harvest with Sagrantino on the 23rd-24th of October. The grapes were spectacular and the harvest was wonderful! The alcoholic fermentation of the wines was slower than usual this year, it took about 15-20 days to be completed, but the fermentation proceeded well. The red wines have a good acidity, a beautiful colour, a good structure. The whites have a slightly higher alcohol strength, a good structure, they are full in the mouth, with fruity notes. 2015 is a good vintage....”