



Puglia

CORATO (Province of Bari)

It was very rainy and cold till the beginning of May. It was warm in the summer.

Roberto Perrone Capano owner of Azienda Agricola Santa Lucia (Castel del Monte DOC, Puglia Fiano IGT, Puglia Aleatico IGT): "...The colour of the grapes was slightly less intense and the sugar content was slightly lower, making the fruit a bit less "pugliese", but elegant. We picked Fiano grapes from the 9th till the 10th of September, Negroamaro grapes at the end of September, Nero di Troia grapes from the 1st till the 12th of October before the autumn rains. The grapes were ripe (19-21 Babo degrees). The average grape yield was 7.07 tons/hectare. The vineyard management is organic (the estate is practicing organic) without irrigation (except for the olive groves). The colour of the Nero di Troia wines (which are 80% of the estate's production) is slightly less intense. The alcohol strength is average and the acidity is good. The Fiano, made from 15 year old vines, shows a very positive evolution. We planted a new vineyard of the extension of 1 hectare in the Costigliola district (which has dark soils) in the area where Riserva Le More is produced from. We carried out fermentation trials with indigenous yeast on the last 100 hectolitres of Nero di Troia: the nose is very interesting and pleasant. The wines of the 2013 vintage are elegant with slightly less body/structure...."

UGENTO (Southern Salento – Province of Lecce)

It was very dry in this area in 2013. The last rains before the harvest were in April. There were no problems with vine disease. The summer was dry, but not too hot due to prevalent northern winds.

Francesco Marra of Masserie Pizari (Salento Rosso Negroamaro IGT, Salento Rosato Negroamaro IGT, Salento Rosso Primitivo IGT): “..the vineyard management was easy this year, as there were no problems with vine disease. We did not deleaf the vines in the summer. The grape yield was slightly lower, the clusters were perfect. The wines, although it is still early to give an opinion, are supple, well balanced, with good acidity and good tannins. The forecast is good. We are satisfied with the harvest. We picked Primitivo grapes in mid September and Negroamaro grapes at the end of September.....”