



Harvest at Azienda Agricola Santa Lucia

Puglia

CORATO (Province of Bari)

The vegetative cycle of the vines in 2015 started a bit slowly and a bit later than usual. But later on the maturation period of the vines was in line with the previous vintages. At the beginning of July, due to the *scirocco* wind (a warm wind that blows from south-east), the temperature got high all of a sudden.

Roberto Perrone Capano owner of Azienda Agricola Santa Lucia (Castel del Monte DOC, Puglia Fiano IGT, Puglia Aleatico IGT): “.. the white grape varieties were picked on the 31st of August and on the 1st of September. Negroamaro and Aleatico were picked on the 14/15/16 September followed by Malbec. Nero di Troia was picked on the 24th of September about 7 days early (in comparison to the previous vintages). The maturity of the grapes was excellent with a good potential alcohol strength and a good pH (a measure of the acidity or alkalinity of a solution). The grape yield was approximately 1.9 kilograms/hectare and we picked a total of approximately 95 tons of grapes over 11 hectares (with an average of 8.5 tons/hectare). Starting from the first of May 2016 all our vineyards will be certified organic. In 2016 we will collaborate with a talented young lady oenologist, Emilia Tartaglione, a trained chemist who is specialised in oenology. The Nero di Troia wine is fresh and pleasant to drink. We produced the whole range of wines. 2015 is a good vintage and can be compared with 2012.....”