



**The cellar at Azienda Agraria Bisci**

## **Marche**

### **MATELICA (Province of Macerata)**

**The winter was mild and with a medium quantity of rain. The springtime was quite dry. There was good weather in May and in June during the first phases of the vegetative cycle of the vines. The weather was also good in July and in August with little rain. It started raining after mid September and the rains lasted for about 15 days till the beginning of October.**

**Aroldo Belelli consulting agronomist/oenologist of Azienda Agraria Bisci (Verdicchio di Matelica DOC, Marche Rosso IGT): “...2015 is a very good and well balanced vintage. We picked from the 25th/26th of September till the 15th of October. The grapes were very healthy and ripe. This year we could utilise a large percentage of the grapes in the vineyards for our high end wines (on a yield of 8-8.5 tons/hectare we utilised 6.5-7 tons for high end wines. We usually use 5-6.5 tons/hectare). The fermentation of the wines proceeded well. The wines are very well balanced between alcohol strength and acidity. This year we replanted 7 hectares of vineyards with Verdicchio (these vineyards were originally planted with red varieties for 5 hectares and with Verdicchio for 2 hectares). Our vineyards are in the conversion phase to be certified organic (since 2013). Our wines, although not certified, are made respecting the protocol for organic wines.....”**

### **JESI (Province of Macerata)**

**The springtime was very rainy, especially in April and in May. This provided a good water supply for the vines during the months of June, July and August which were quite dry and hot. Luckily this zone is airy and there is always a good percentage of humidity which creates an ideal microclimate for the vines.**

**Giulio Piazzini agronomist-oenologist of Tenuta di Tavignano (Verdicchio dei Castelli di Jesi Classico Superiore DOC, Rosso Piceno DOC, Marche IGT):** "...the harvest started on the 27th of August with Merlot, followed by Sangiovese and a part of the Lacrima, we then picked Verdicchio and we finished with Montepulciano and Cabernet Sauvignon in mid October. It was a long harvest as we waited for a good polyphenolic maturity of the Montepulciano grapes. In fact the tannins are rich and supple. The quality level was very high for all the grape varieties. The grape yield was not very high as usual at our estate. We irrigated the higher vineyards of Verdicchio in July as this is an airy zone. After this there were some rains. We also carried out work on the canopy of the vines in order to have well balanced vines. This ensures a good acidity and freshness in the wines. As the acidity of all the musts was good, the alcoholic fermentation proceeded well. The reds are now going through the malolactic fermentation (16/11). All the reds are full bodied, with a good structure, and they are supple. The Verdicchio wines are fleshy, full in the mouth, they are very fruity and they are well balanced by a good acidity. They are now maturing on the lees and this will ensure a good evolution of these wines....."

### **NUMANA (Province of Ancona)**

**The winter was normal, without snow and with some rains. The springtime was very rainy and the summer was quite warm. The vines did not suffer from hydric stress as there was a good water supply in the soil. Furthermore, the vines at Le Terrazze are quite old so that their root system goes deep into the soil.**

**Azienda Agricola Le Terrazze – Antonio Terni owner of the estate (Rosso Conero DOC, Conero DOCG, Marche IGT):** "...2015 is a good vintage. We started picking Chardonnay on the 1st of September and we finished with Montepulciano on the 1st of October. There were some rains during the harvest, but this was not a problem. The grapes were healthy and beautiful. The grape yield was average: the grape yield at our estate does not change much from one vintage to another, as we carry out green harvest. The alcoholic fermentation of the wines proceeded well. The wines are now completing the malolactic fermentation. The fermentation of all our wines, except for Chardonnay, are spontaneous. We produced the whole range of wines..."

### **CIVITANOVA MARCHE (Province of Macerata)**

**The winter was very rainy. The temperature was very high during the summer and there was no rain.**

**Elvio Alessandri owner of Azienda Agricola Boccadigabbia (Rosso Piceno DOC, Colli Maceratesi Ribona DOC, Marche IGT):** "...in the last 30 years I have never seen such healthy grapes! We started picking Sauvignon Blanc on the 17th of August and we finished with Montepulciano on the 17th of October. We had to interrupt the harvest a few times because of the rain. The fermentation of the must proceeded well for all wines. As the grapes were so healthy, we carried out a couple of trials where we carried out a long alcoholic fermentation with a submerged cap....."

**PERGOLA (Province of Pesaro and Urbino)**

**The climate in 2015 was very good: it wasn't particularly rainy, but the vines had a good water supply.**

**Stefano Tonelli owner of Fattoria Villa Ligi (Pergola Rosso DOC, Pergola Passito DOC):**"...2015 is a very well balanced vintage. We picked the Vernaccia Rossa di Pergola grapes during the first week of September for the production of Rosato and for Vernaculum. We picked the grapes for the production of Grifoglietto on the 10th of September. The quality of the grapes was excellent. The harvest was early for all the other grape varieties except for Montepulciano which was picked in mid October. The Pergola DOC wines have a good alcohol strength, they are rich in aroma. The 2015 vintage is similar to 2012. The Pergola Rosso Vernaculum 2015 is splendid! Our vineyards are now in the conversion phase to be certified organic..."