



Harvest at Azienda Agricola Moccagatta

PIEDMONT

BARBARESCO (Province of Cuneo)

The winter was mild and the month of March was cooler than usual. This made the beginning of the vegetative cycle slightly later. The season continued well, with a right amount of rain during the springtime and a warm summer, but with an excellent day/night temperature range. The grapes of the various varieties and from different zones were extremely healthy and the yield was high. The harvest, thanks to the good weather, was carried out over a long period of time, from the beginning of September with Chardonnay till mid October with Nebbiolo.

Martina Minuto of Azienda Agricola Moccagatta (Barbaresco DOCG, Barbera d'Alba DOC, Langhe Chardonnay DOC, Dolcetto d'Alba DOC, Langhe Nebbiolo DOC): "...sequence of the grape varieties that were harvested: Chardonnay 8-9 September – Dolcetto 19 September – Barbera 4-11 September – Nebbiolo 30 September – 17 October. The ripening of the grapes was very good. The musts had a high sugar content and were rich, the acidity was excellent for the freshness (of the wines). The wines are rich, with a slightly higher alcohol strength, but with excellent acidity and aroma. The grape yield was high. The conversion phase to be certified organic continues and improves. 2016 is a great vintage, the season was beautiful and so are the wines. 2016 could be compared to 2015 for the richness and complexity of the wines and to 2004 as the quality and grape yield were both high....."