



(sorting table at Fattoria Ambra, photograph by Sandro Michahelles)

**Next to the name of each estate we mention the appellations (DOCG, DOC) of the wines produced. We do not mention the IGT wines unless they are the only type or a relevant part of wines made.
In the following you will find a report on the 2011 harvest in Tuscany.**

Tuscany

After a winter during which the climate was normal, the weather in springtime was good with an above average temperature and a regular rainfall. The various vegetation phases of the vines took place in very good climate conditions: flowering and (fruit) setting were 10-15 days early in comparison to previous vintages. Temperature was below average from mid July so that the vegetative cycle of the vines went back to normal or was slightly early. *Veraison* (the phase during which grapes change colour) was good and was extended during the excellent climatic conditions of the month of August. The temperature during the second half of the month was above average so that there were some problems due to heat. During the month of September the weather was excellent. (source: **Assoenologi – Associazione enologi enotecnici italiani**). Please find further details regarding the different Tuscan zones as follows:

SAN PANCRAZIO (Province of Florence)

The winter was cold and humid, there were rains till April after which there was no rain. The temperature in July was below average, after mid August the temperature was very high with a hot wind.

Riccardo Galli agronomist-oenologist of Fattoria di Lucignano (Chianti Colli Fiorentini DOCG): “The harvest was 15 days earlier than usual. The vines did not suffer from hydric stress. The quality of the clusters was homogeneous. Fermentation took place in glazed cement vats and there were no problems. We

started picking the early varieties on the 7th-8th of September and the main part of the harvest took place during the second and third decade of September....”

MONTI IN CHIANTI (Province of Siena)

In July it rained and the temperature was below average. The temperature was below average till the 20th of August. After the 20th of August the temperature was very high with a hot wind.

Claudia niece of Sandro Sderci owner of Il Palazzino (Chianti Classico DOCG, Vin Santo del Chianti DOC): “We started picking the early varieties, such as Colorino and Merlot, at the end of August and we finished the harvest in mid September. The grape yield was lower than in other vintages. The vines did not suffer from hydric stress and the leaves looked good. The grapes reached a good ripeness without being overripe, we tasted the berries in the vineyards....In August we dropped fruit. It was a very tiring harvest for the pickers due to the warm weather and also because they had to go through the vineyards a few times. This year we did not produce La Pieve. We are in the conversion phase for organic viticulture, we applied for certification...”

PANZANO (Province of Florence)

The vegetative cycle of the vines was early and it started in May. Springtime was warm and veraison was completed at the beginning of August.

Valeria Viganò owner of Podere Le Cincirole (Chianti Classico DOCG): “The harvest was 10 days early, we picked from the 20th till the end of September. We had to select the clusters in some areas due to the strong sun and the lack of water (the areas with problems were where the soil is rocky with a lot of drainage). The selection of the grapes was not drastic as the zone is cool. It was a good harvest and we are happy with the product we brought into the cellar. We had less grape production, but we made all the wines. We did not make the Rosato with a saignée this year, but we destemmed the clusters of a vineyard with young vines and pumped them directly into the press. We then left the must in contact with the skins for a few hours and then pressed. This year we made less “Camalaione” and “Chianti Classico Riserva Petresco”. I am very happy with the Chianti Classico. Alcoholic fermentation is going very well. This year we used a vibrating sorting table...We are satisfied...”

MONTALCINO (Province of Siena)

During the winter it was cold, but not excessively. There was snow. At the beginning of spring it was warm. Then the climate was quite cool till the beginning of August. It rained in June and in July. From mid August the temperature got suddenly very high and consequently the day/night temperature range was not so wide. The vegetative cycle of the vines was normal, it was not early (the high temperature of August slowed down the vines).

Andrea Cortonesi owner of Azienda Agricola Uccelliera (Brunello di Montalcino DOCG, Rosso di Montalcino DOC): “2011 was a distinctive vintage: it was necessary to be constantly in the vineyards in order to carry out the adequate agricultural practices required by the different sections (of the vineyards)..During the harvest the clusters were carefully selected. The grape yield was average. The fermentation started well. We carried out cold maceration with the skins for 4/5 up to 6/7 days. This practice extracts colour and aroma. Temperature control is utilised starting from destemming and crushing of the clusters. I am satisfied with the results. It is early to express an opinion on the wines.....”

Patrizia Mazzi and Roberto Bellini owners of Podere Brizio (Brunello di Montalcino DOCG, Rosso di Montalcino DOC, Sant'Antimo DOC): "At the beginning of the spring the vines budded early. The rain and the cool weather in June and in July kept the vines in an excellent condition. The high temperature in August made it necessary to harvest the grapes earlier and there was a great concentration of fruit. We picked from the 9th till the 15th of September. The Sangiovese grapes were picked depending on the exposure of the vineyard.....The aisles between the rows of vines were tilled in order to keep the soil fresh. We are still racking off the wine but colour is very concentrated and there is a good alcohol/acidity ratio....The lower grape yield of 2011 is the result of the great concentration of high quality fruit. The early harvest makes 2011 similar to 2007..."

Andrea Mantengoli owner of La Serena – Azienda Agricola Rasa 1°(Brunello di Montalcino DOCG, Rosso di Montalcino DOC): "The harvest lasted for 6 days, from the end of September till the beginning of October. I always try and harvest when a good phenolic ripeness is reached. After the 10-12th of August the clusters had a few burns from the sun, but this happens every year. We selected the clusters a bit and consequently the wines are great. I am satisfied and a little surprised. All the sugar in the must had fermented in 5/6 days. Forecast is good. The grape yield is a bit lower than usual...."

S. GIMIGNANO (Province of Siena)

The winter was cold and humid, there were rains till April after which there was no rain. The temperature in July was below average, after mid August the temperature was very high with a hot wind.

Franco Troiani owner of Azienda Agricola Fontaleoni (Vernaccia di S. Gimignano DOCG, Chianti Colli Senesi DOCG, Chianti DOCG): "We started picking Vernaccia grapes at the end of August/beginning of September followed by the red varieties. The harvest ended at the end of September. The Vernaccia grapes were fabulous. The Sangiovese grapes were flawless, a small percentage was a bit dried out. Fermentations were good. The wines have good aromatics. It is early to judge the wines, but the forecast is positive. 2011 is a good vintage and it can be considered similar to 2008 and to 2005. Grape yield is slightly below average. During the following months we will see how the wines evolve...."

CARMIGNANO (Province of Prato)

The winter was cold with snow. The weather was very warm during the spring and this made the vegetative cycle of the vines start earlier and made all the phases early. There was regular rainfall till June and the temperature was lower than average. It was quite cool during the night till mid August. Then the temperature was very high for 10 days from the 16th till the 26th of August after which the temperature decreased a little, but it remained high throughout the month of September.

Beppe Rigoli of Fattoria Ambra (Carmignano DOCG, Barco Reale DOC, Vin Santo di Carmignano DOC, Rosato di Carmignano DOC). "...harvest was earlier for all varieties, but, as the vegetative cycle of the vines started 15 days early, the length of the vegetative cycle remained the same as in other vintages. The grapes, especially the ones of the indigenous varieties – i.e. Sangiovese, Canaiolo Nero, Trebbiano – were beautiful with a few dried clusters that were taken out during cluster selection. The grapes of Cabernet and Merlot had a higher percentage of dry clusters so that grape selection had to be more drastic. Grape yield was good and it was not lower than in other vintages. The alcohol strength in

the wines is balanced by an excellent acidity, the colour is great and the wines are full in the mouth and already drinkable. On the whole we are satisfied and we think that 2011 is a great vintage....”

SAN CASCIANO DEI BAGNI (Province of Siena)

There was good rainfall during the springtime that made it possible for the vines to have a good water reserve for the summer. The climate in this area is quite fresh so, although it was dry during the summer, the ripening of the grapes was excellent. It rained in mid September and this was excellent for the grapes.

Giacomo Mori owner of the homonymous estate (Chianti DOCG, Vin Santo del Chianti DOC): “...The harvest was very, very good. The clusters were flawless. There were no problems due to rot. The wines are well balanced with a good alcohol strength and a good acidity. The grape yield was lower than usual, but we had to drop very little fruit this year. The harvest started on the 7-8th of September and we finished picking on the 30/09. We produced all the wines of our range.....”

MONTEPULCIANO (Province of Siena)

There was good rainfall during the springtime that made it possible for the vines to have a good water reserve for the summer. The climate in this area is quite fresh so, although it was dry during the summer, the ripening of the grapes was excellent.

Azienda Agricola Dei (Vino Nobile di Montepulciano DOCG, Rosso di Montepulciano DOC): “The harvest was carried out during the whole month of September. The sequence was: Cabernet Sauvignon (for Sancta Catharina), Syrah (for Sancta Catharina), Petit Verdot (for Sancta Catharina), Grechetto, Trebbiano, Malvasia, Canaiolo Nero and Sangiovese was the last....We used green manure in the vineyards...The colour of the wines is very intense and purple, the nose is fruity with jam notes. Alcohol strength is good with a good acidity..We made the whole range of wines..2011 is a great vintage: it is quite unique...it is marginally similar to 2003... ”