



Harvest at La Cadalora

Trentino

The winter was not very cold with little snow. It was quite warm, very rainy and very humid in the springtime. The temperature was very high during the last 15 days of August.

SANTA MARGHERITA DI ALA (Province of Trento)

Tiziano Tommasi - Azienda La Cadalora (Vallagarina IGT): “..the high temperature that started in mid August slowed down the ripening of the grapes, then, after the 27th-28th of the month, it got cooler and the vines started vegetating again. At the end of August/beginning of September we started picking the white varietals and Pinot Noir. We picked the red varietals (Marzemino, Teroldego, Casetta) at the end of September which is normal for these grapes. ..This is a very good vintage for white grapes: although the vines started vegetating early in the springtime due to the warm weather, the ripening process

slowed down in August because of the heat. This was positive as the grapes ripened slower and in a well balanced way. The white wines are very fresh with good aromatics (and this resulted the same for both the aromatic and not aromatic varieties). The red varieties have maybe slightly less colour than the 2011 wines, but it is still early to tell as they still have to go through malolactic. The yield for Pinot Noir, Pinot Gris and Pinot Bianco was lower this year....”

VARNA (Province of Bolzano)

The winter was cold. 2012 was a vintage with a lot of rain. The harvest was a week early and very fast.

Günther Kerschbaumer – Tenuta Köfererhof (Alto Adige Valle Isarco DOC, Gewürztraminer, Kerner, Müller Thurgau, Pinot Grigio, Riesling, Silvaner, Veltliner): “...we harvested from the 18th of September till the 9th of October. The grapes were perfectly ripe at harvest. The grape yield was 8-9 tons/hectare. The wines are typical of the area (Val Isarco) and they are well balanced, fresh and full in the mouth. They are fruity, sapid, drinkable. 2012 is a very good vintage comparable to 2009.