

2021

The vintage had a slightly delayed and shaky start. From mid-April to June, temperatures settled down but were followed by a sharp increase in the first fifteen days of an overall dry July. This was succeeded by a slight but noticeable translation to sufficient rainfall and a good temperature range that favored a valuable accumulation upon veraison. The "Valpolicella Classico" made were complex, enveloping, and somewhat fruity.

2020

The excellent weather since late August, throughout September, and much of October favored perfect grape ripeness, which resulted in wines with outstanding features: expressiveness, peppery spiciness, full structure, and harmony.

2019

A chilly and rainy spring delivered well-hydrated soils paramount for the upcoming hot, at times torrid, and dry summer. At the beginning of the veraison (around the end of July/beginning of August), occasional rainfall ensured optimal ripening. As a result, the musts and wines feature great aromatic richness and high savoriness with peppery notes and hints of sweet almonds.

2018

The extensions of the Valpolicella Classica benefited from good spring rainfall and a fresh summer start followed by a warm and windy phase. The hillside vineyards (Lena di Mezzo, ...) underwent early grape ripening due to a very hot August with sunny days but even chillier nights. The Valpolicella wines were instantly elegant, ample, and well structured, with clean, almost polished tannins.

2017

The vintage is characterized by warm temperatures and poor rainfall. From June to August, temperatures were high and marked by days of occasional dryness, which did not thoroughly reach out to the hill areas, though. September's thunderstorms lowered the temperatures benefitting the growth and healthy ripening of the grapes with remarkable sugar content. This resulted in full-bodied, immediately engaging wines with an olfactory/aromatic profile dominated by ripe red fruits.

2016

April and early May were marked by below-average temperatures and abundant rainfall that benefited the budding. Summer proceeded at optimal temperatures with occasional favorable thunderstorms. Only a single hail event brushed a small area of the upper Valpolicella hill belt. In September, high temperatures and good ventilation facilitated the ripening. The wines are varied and complex, elegant but at the same time full-bodied and long-lived.

2015

The vintage was characterized by heterogeneous weather with some days of excessive temperatures and radiation. The daily maximum temperatures set 20-year records, particularly in July, but average values were overall regular and accompanied by appropriate rainfall. As a result, Valpolicella grapes reached the late September/early October harvest in perfect health and quality balance, delivering fragrant wines (pepper, black cherry, cherry) with hints of sweet spices.

2014

2014 went down as the "rainy year" with more than 1500 mm, of which 860 mm during the growing season alone). On top of excessive rainfall, there was a lack of solar radiation and summer temperatures below average. Only skillful work in the vineyard made it possible to maintain good health on the road to the harvest in September/October. Finally, we obtained adequately ripe grapes for the "Valpolicella Classico and Superiore" (no "Amarone" was produced at Lena di Mezzo that year). Wines that, despite modest structure, maintained style, sapidity, an ample bouquet, and aging capacity.

2013

The vintage is characterized by late budding due to crisp spring weather and frequent rainfall until mid-May. The weather stabilized on the 10th of June during the vines' flowering, alternating between mild days and propitious summer heat waves. At Lena di Mezzo, the harvest started in the first weeks of October, thus slightly later than the 5-year average. The wines are savory and refined and unfold floral notes. The tannins come of age slightly grippy but are polished after a short refinement, making the wines suitable for long aging.

2012

The year regularly started at the beginning of April, but May's bizarre climate slowed down the vines' development. From the end of June and throughout summer, the weather alternates between hot summer waves and partial drought, which enforced bunch thinning to manage the ripening process for quality purposes. Despite the smaller quantity produced, the wines are long-lived, fragrant, and vibrant, with aromas of violets, currants, and cherries.

2011

It is remembered as one of the vintages marked by early development, which continued throughout the following phases due to a summer and September/October with temperatures consistently above average. Even if relatively poor, rainfall was excellently distributed, and the grapes reached maturity with a perfect sugar/acidity/polyphenol balance. The result is harmonious and intriguing wines: they are full-bodied but elegant and fragrant in well-ripened red fruits.

2010

2010 is among the chilliest years of the decade and required careful vineyard handling with frequent thinning of less robust vines. An overall "mild" summer was followed by a breezy and dry September/early October with considerable day/night temperature swings. This resulted in wines of medium/good structure, great complexity, high balance, and pronounced savoriness.

