

2020

Given the high temperatures in August, varieties such as Incrocio Manzoni, Pinot Blanc, Chardonnay, and Trebbiano developed well, leading to structured, fine, and elegant white wines.

2019

Regardless of a very rainy and chilly May, the ripening of Garganega, Trebbianello, Bianca Fernanda, and Incrocio Manzoni benefitted from well-balanced temperature ranges between day and night in summer. Thus, the white wines come with an excellent alcohol balance, crispness, and sapidity featured by flawless aromatic assets and ideal structure.

2018

2018 is a vintage that witnessed warm temperatures as early as April, accelerating budding and flowering and leading to a considerable quantity of bunches. The harvesting started 8-10 days earlier than in 2017, 2016, and 2015, giving us an outstanding vintage, with +20 percent compared to 2017.

The early varieties Chardonnay, Incrocio Manzoni, and Pinot Blanc show distinct aromaticity and great harmony. In addition, the Garganega grape benefitted from the day/night temperature range, which helped to produce powerful, expressive, intense, and persistent wines.

2017

Although 2017 was a challenging year due to the unusual April frost and subsequent early summer drought, our winery was able to prudently react, restoring the vines' balance. This resulted in a 10 to 15 percent drop in the harvest. However, the vintage featured wines of remarkable structure, excellent aromatic intensity, and great complexity.

2016

April saw a sudden drop in temperature, which delayed the May flowering and resulted in lighter bunches. The summer was hot and torrid, but as early as August, there was an excellent day/night range crucial to the quality of this vintage. Thanks to a perfect quantitative equilibrium, all grape varieties put forth wines with ample aromatic traits refined with slight resinous-balsamic notes.

