



Given the high temperatures in August, varieties such as Corvina, Rondinella and Molinara developed well, leading to structured, fine, and elegant red wines.

## 2019

Regardless of a very rainy and chilly May, the ripening of Corvina, Rndinella and Molinara benefitted from well-balanced temperature ranges between day and night in summer. Thus, the red wines come with an excellent alcohol balance, crispness, and sapidity featured by flawless aromatic assets.

## 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 Corvina, Rondinella and Molinara show distinct aromaticity and great harmony. In addition, the Corvina grape benefitted from the day/night temperature range, which helped to produce fruity, expressive and intense 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.

