

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.

2015

2015 was characterized by a spring that provided thriving shoot development, which we handled with particular attention to leaf removal. The vines then endured a hot and dry summer between July and August. Thanks to proper water management, they achieved an appropriate balance of quality.

2014

This vintage underwent a problematic summer: from the first days of June, cloudy days took turns with thunderstorm downpours causing considerable humidity and lack of light. As a result, grape ripening was significantly delayed. The harvest was relatively poor but still allowed the production of wines that, although thin in structure, proved to be rich in aromas developing interesting citrus notes.

2013

Although 2013 was characterized by an extended winter that delayed the flowering, very bright days and balanced temperatures in summer stimulated photosynthesis. Mid-August confirmed the partial tardiness of the vintage but was followed by a sunny September with cool nights. During harvest and vinification, the musts and wines immediately showed a particular richness in aromas and taste, similar to the 2008 vintage: a key signature for refined, elegant wines with good intensity.

2012

The vines produced well-formed clusters given a gradually starting spring and optimal and constant temperatures in June. Summer is characterized by high temperatures with poor rainfall, alleviated by careful irrigation. Late August and early September are characterized by a good day/night temperature range benefitting the growth of all varieties. The Garganega especially developed significantly, unfolding musts with citrus and mineral notes.

2011

The vine's life cycle started earlier than at previous vintages: very mild temperatures lead to a high number of bunches resulting in the need for thinning during green pruning. August and early September marked high average temperatures that benefited the early varieties Chardonnay, Pinot Blanc, and Incrocio Manzoni. The subsequent blending of these varieties and the rich structure of Garganega must produce complex wines emphasized by slightly spicy notes.

2010

Spring was characterized by high average temperatures and good water availability leading to a high amount of clusters. Then Summer featured clear and warm days alternating with cool and humid ones, thus contributing to a slightly delayed ripening. Finally, in August, ripening catches up, reaching the September harvest with satisfactory ripening levels. The climatic uniqueness of the vintage results in a more significant accumulation of terpenic aromas that would reveal their best expression in the musts of Incrocio Manzoni grapes.

2009

2009 was the hottest year in the 2000s so far. Yet it was characterized by a proper distribution of rainfall that ensured good vegetative development. The heat between June and August did not compromise regular ripening, thanks to adequate relief irrigation. Harvesting was brought forward to early September for Chardonnay and Incrocio Manzoni, with grapes rich in sugars, good acidity, and an excellent load of aromatic precursors.

2008

2008 is a vintage marked by a quite regular spring favoring a proper fruit set. The Garganega, Chardonnay, Fernanda, Incrocio Manzoni, and Trebbiano Toscano varieties developed gradually, which resulted in rich bunches on the vines. Summer came with average temperature ranges, followed by September with cool nights ranging close to 10°C. This resulted in an enhanced smell-taste complexity and a very elegant structure.

