

Harvest Diary – Custoza Area

The information contained in this document refers to the area as a whole and not to individual wines.

2024

The 2024 vintage was characterized by a rainy first part of the season, with regular rainfall until 7 July. This weather pattern favored the accumulation of water reserves in the morainic soils, which are naturally well drained and able to retain moisture during warmer periods. Summer then continued with high temperatures and dry conditions, allowing the vines to benefit from the water reserves accumulated during spring. The white grape varieties achieved complete and even ripening, with an ideal balance between alcohol and freshness.

Grapes intended for more structured wines showed great concentration and aromatic richness, while those destined for younger and lighter styles displayed a more delicate yet harmonious profile.

Overall, the 2024 harvest stands out for white wines of excellent quality, characterized by finesse, balance and intense aromatic notes, reflecting a complex vintage that was successfully managed in the vineyard.

2023

Spring 2023 was characterized by unexpected variability in May and early June. The season then became milder, with periods of heat alternating with sudden rainfall. From the second half of August, the weather was stable and sunny, with temperatures peaking at 37–38°C between 22 and 25 August. Harvesting was carefully staggered, taking into account the microclimatic characteristics of each grape variety. Incrocio Manzoni, Pinot Blanc, Chardonnay and Trebbiano responded well to the high temperatures at the end of the season, resulting in white wines with a fruity, fresh style and excellent alcohol balance.

2022

Spring weather showed a significant increase in temperatures as early as May. This early rise in temperature created water stress in the vineyard, requiring extraordinary irrigation measures and more careful management of water resources.

Chardonnay, Incrocio Manzoni and Pinot Blanc showed pronounced aromatic character and excellent balance. Garganega benefited from the day/night temperature variation, contributing to the production of expressive, intense and persistent wines with excellent ageing potential.

2021

Spring progressed with mild temperatures and occasional light disturbances. June was characterized by sunny weather and rising temperatures, followed by an unstable and unpredictable July. Although grape production was lower, quality was not affected, resulting in white wines characterized by freshness and excellent balance.

2020

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

2019

Despite a very rainy and chilly May, the ripening of Garganega, Trebbianello, Bianca Fernanda, and Incrocio Manzoni benefited from well-balanced day-night temperature ranges in summer. Thus, the white wines come with an excellent alcohol balance, crispness, and sapidity, featuring 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 benefited 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 respond prudently, 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.

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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 produced wines with ample aromatic traits, refined with slight resinous-balsamic notes.

