The 2010 Vintage

The good news: performance of the Cru located at lower altitudes (Feudo di Mezzo and Calderara Sottana)

The bad news: adverse weather conditions in September caused an irregular ripening

Picking started: whites: October, 1st - Reds: October, 4th

Promising areas/contradas/grapes: Calderara and Feudo di Mezzo – another cold vintage where, like in 2009, the best grapes are harvested in vineyards at lower altitudes, where ripening happened more regularly

Challenging areas/contradas/grapes: Santo Spirito and Guardiola – the weather of the last month before the harvest has resulted in these districts an uneven ripening, which forced us to make many small pickings in the vineyard. This helped us to make a careful selection of the best grapes, which we used to produce our Cru.

Analysis: the winter was not particularly cold, but rainfalls were abundant and this has made possible the creation of an important reserve of water within the soil.

The vegetative growth and the progress of phenological phases during the season took place with a timing in line with the average of previous years. The phases of fruit set and ripening of the grapes took place in the best way; in early September, grapes appeared to be in excellent health.

However, a phase unstable weather around mid-September has hampered the regular progress of the grapes maturation and resulted in strong irregularities in maturation within grapes of the same vineyard, especially in the districts placed at higher altitudes. Nevertheless, the overall health conditions of grapes ripening were satisfactory.

Even though the climatic conditions improved between the end of September and early October, the inhomogeneity of maturation persisted forcing us to perform a selective harvesting of the grapes, in order to maximize the quality of wines. Overall, the 2010 can be considered an average year with peaks of quality for cru placed at lower altitudes; in general, the wines were fresh, tasty, not very tannic but very pleasant.