



TENUTA
DELLE
TERRE NERE

The 2011 Vintage

The good news: a truly blue-blooded vintage

The bad news: none

Picking started: whites: September, 29th – Reds: October, 6th

Promising areas/contradas/grapes: *Santo Spirito* and *Guardiola* – as it happens in years with more favorable weather, it was expected to get the most interesting wines from the most extreme districts, where it is harder to reach optimum ripeness.

Challenging areas/contradas/grapes: *Calderara* and *Feudo di Mezzo* - humidity and a particularly warm September, favored a remarkable development of the moth (*Lobesia botrana*) that has developed in the most precocious areas, and in particular through the rows of *Calderara's* vineyards. However, a suitable selection of the grapes has certainly ensured the maintenance of high quality standards

Analysis: we know, perfection is not of this world, but if you could define what should be the ideal weather to create a perfect vintage, I would dare to say, without doubts, what we experienced in 2011! The winter was dry with rainfalls well below average, while the temperature was quite cold but not extremely cold.

Spring was quite humid, with rainfalls in May that created ideal conditions for the occurrence of outbreaks of late blight, which created issues for less experienced winemakers. A long period of drought accompanied by high maximum temperatures (over 35 °C), characterised the summer months until the first week of September.

During September, we had some rain, which refreshed the plants and allowed them to be in the ideal physiological condition to bring perfectly ripe grapes. The harvesting logic followed closely the degree of maturation, without worrying an adverse weather event that could compromise the quality. This made it possible to collect perfectly ripe grapes, with a great balance sugar / acidity and with a component of aroma and flavor of great stature. Etna just a year out of ten achieves grapes at such a quality level: this is the perfect year.

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