



TENUTA
DELLE
TERRE NERE

The 2013 Vintage

The good news: Wise long term vision and luck. Which always helps. In fact, production was down around 65%. Fortunately, we had contracted enough grapes to boost production 50%. In order to be able to age our 2014 Etna Rosso an extra 6 months, as planned, we needed to produce enough Etna Rosso in 2013 to cover the market's demand for an extra 6 months. In the end, we lost to bulk wine almost exactly the amount that we wanted to increase. Therefore, considering the 400 hectoliters lost, the production was virtually equal to that of other vintages.

The bad news: 2013 was the most challenging harvest to date. Also the most frustrating and humbling one. In the end, quite surprising as well.

Picking started: whites started on October 2nd and reds on October, 5th

Promising areas/contradas/grapes: Carricante, Catarratto, Inzolia, Grecanico

White grapes do not need hot weather in order to ripen, (otherwise Germany's great Rieslings would not exist!). Indeed, they enjoy cool weather and they ripened perfectly. Moreover, the abovementioned grapes all have loose clusters, so the berries never cracked and therefore we had no rot. In short, at harvesting the white grapes, though a little diluted by the abundant rain, they showed up beautifully.

Challenging areas/contradas/grapes: Nerello Mascalese

Average spring mild temperatures and rainfall with a good setting of the fruit positioned us for a rather abundant harvest. The summer, dry and warm, but not hot, was splendid. Unfortunately, the rain just never stopped, continuing off and on through all of September, coupled to cool to cold weather. The vines went into some kind of thermal shock, veraison lasted over a month and a half and, inevitably, the grapes bloated and bloated.

They were far from ripe when the grapes skins began cracking under the tightening pressure of too much juice, and rot swept through the vineyards. At Terre Nere, we had started thinning during veraison, as we were worried by the weather. Nevertheless, it had to continue more and more, trying to limit the contagion of the rot by removing the clusters that were too close to others. Then we could only wait, and harvest grapes that were not perfectly ripe, but that showed no sign of possibly completing their full ripening. Finally, around October 10, the weather changed, the rain stopped,

C/da Calderara s.n. - 95036 Randazzo (CT)

P. Iva: 04170830873

e-mail: info@tenutaterrenere.com – Pec: legalmail@tenutaterrenere.it

tel. 095/924002 – fax 095/924051



TENUTA
DELLE
TERRE NERE

and we were blessed by an “Indian summer” that allowed for a gentle late ripening, bringing the tail end of our harvest for the first time into the first days of November.

Analysis: The harvest was exasperating, and even the elderly *vignerons* declared never seeing the likes of it. Had the rain continued another week, it is likely we would have lost the entire crop. Although many of the late harvested grapes were truly splendid, we would never have expected the quality that we found in tasting the wines. The 2013s are truly a rare treat, delightful and substantial at once. A bit particular, especially in the bouquets.

For instance, the *Calderara Sottana* is incredibly perfumed, in an odd, very attractive, musky way. In addition, the tannins are remarkably soft in all wines, making the wines rich and generous, devoid of that grip that sometimes cuts the palate feel short. An unusual variation in color as well, *Calderara Sottana* and *Guardiola* considerably paler than usual.

We found it very difficult to match 2013 with a comparable vintage: it rather stands alone. A fascinating fact in and of its own. An exception among the crus would certainly be *Feudo di Mezzo*. Always the first to be harvested, it alone was harvested early, reaching perfect ripening in a relatively timely way and suffering no rot. Consequently, it is the least typical of the vintage, retaining its main character: sweet, silky, precociously open and floral. *Guardiola*, known for its sharp-edged tannins, has none of the kind this year. It has its usual sinew, but none of the austerity. It reminds of the self-contained satisfaction of a gentleman exiting a fine barber shop after an accomplished shave. Also has the same “look”: a polished, tight skinned, fragrant, bracing wine.

Calderara Sottana will have none of its dusky, manly nature. It is as if it had gathered and dressed itself in the silks and scents of an accomplished boudoir. *Santo Spirito*, possibly the Cru truest to its nature, brings a new meaning to sophistication, a voluptuous sensual twist of irresistible appeal.

Always looking for one word to describe fully a vintage, we would say “baroque” fits the bill for 2013 reds.

The whites: The grapes seem to define the vintage in an easier way. In judging all the cuvees in question, of which there are a dozen or so in Terre Nere’s cellar ready to be blended, the common denominator seems to be a fresh crisp character that is delightful. Our *Etna Bianco* will not have the creamy feel of the 2012. The 2013’s natural acidity drives it towards leanness. It will be graceful and pointed rather than rich. It will exhibit more of its mineral quality, and perhaps less length. We think that aging for a few years will reward those who can wait to drink it.

C/da Calderara s.n. - 95036 Randazzo (CT)

P. Iva: 04170830873

e-mail: info@tenutaterrenere.com – Pec: legalmail@tenutaterrenere.it

tel. 095/924002 – fax 095/924051



TENUTA
DELLE
TERRE NERE

The *Vigne Niche Cuveeis*, for the vintage, unusually rich. It has structure and an incredible aromatic spectrum.

C/da Calderara s.n. - 95036 Randazzo (CT)

P. Iva: 04170830873

e-mail: info@tenutaterrenere.com – Pec: legalmail@tenutaterrenere.it

tel. 095/924002 – fax 095/924051