

The 2008 Vintage

The good news: at the beginning of August, it has been purchased another vineyard of 12 years in the district ("*Contrada*") of Santo Spirito, given the excellent performance of the wine made from the vineyard purchased in 2007 in the same area

The bad news: a deadly hailstorm on July 2nd hit the most important vineyard of *Calderara*, from which it produces the majority of Cru of *Calderara Sottana* and *Prephylloxera*

Picking started: Whites: September, 29th – Reds: October, 1st

Promising areas/contradas/grapes: the conditions of the growing season and the weather events during this period have brought the grapes of the *Contrada Santo Spirito* to be definitely the most balanced and with the most quality compared to those of other areas. However, apart from the grapes of *Calderara* affected by hail, the grapes of other districts were of quality from good to great

Challenging areas/contradas/grapes: *Calderara* – the hailstorm put us to the test, but despite having to reduce drastically the production, we were able to produce a wine of excellent quality

Analysis: the favorable weather in the period between late March and early April has encouraged budding, which took place a little earlier than the average of previous years; the spring was pretty cool with good rainfall; there was no record, however, of conditions that might have affected plants' health.

The summer was very hot, with low rainfall and high temperatures during the month of July, with some summer storms accompanied by hail. These conditions have accelerated the growing season, leading to a slightly earlier stage of ripening of the grapes.

As well during the month of September, rain has been scarce and we experienced rather high temperatures; these conditions have encouraged some early ripening of the grapes, which led to an early start of harvest operations

In the first days of harvest, rain slowed the ripening of red grapes; after the first week of October, however, the weather conditions were stable again, with low humidity and excellent thermal excursions. This trend was certainly positive, as it has allowed us to preserve the acidity of the grapes while ensuring very good sugar content and ripeness of the skins and pips, ideal for the production of great red wines. The time will prove us right...