

The 2009 Vintage

The bad news: very difficult weather conditions throughout the year

The good news: nevertheless, we were able to maintain high quality, albeit greatly reducing the amount produced

Picking started: whites: October, 5th - reds: October, 7th

Promising areas/contradas/grapes: *Calderara* and *Feudo di Mezzo* – normally, a vintage as cold and wet as 2009 promotes the quality of the wines of the districts in the lower altitudes, as the grapes ripen few days earlier, and such difference may be fatal for the unripe grapes of the higher altitude areas

Challenging areas/contradas/grapes: *Guardiola* and *Santo Spirito* – for the same reasons as before, districts located in higher altitudes have more difficulties maturing during cool vintages. Only experience in understanding the trend in the ripening of the grapes and the courage to risk a day more of waiting with the danger of rain that could potentially wash out the work of a year, may – in these conditions – lead to the production of great wines

Analysis: the particularly harsh winter and heavy rains during March resulted in a delayed budding of the vines compared to 2008. The spring was rather humid and rainy; the summer was short with only few days of intense heat at the end of July

Since early August, temperatures plummeted and the first summer storms began; rain, albeit with some periods of stable weather, has characterized the beginning of autumn. The cycle of the vines were affected by this instability: in fact, veraison was delayed for a few days and the ripening of the grapes began in the second half of September, very slowly and with considerable irregularities within the same vineyard

The harvest was very short as the grapes in the first week of October were in less than ideal conditions; the frequent rainfalls have determined a swelling of the berries and the thinning of the skin that, in some episodes, led to mold infections, which partially compromised the quality of production. Only painful choices related to a rigorous selection of grapes and a harvest done with painstaking care by trusted personnel, properly trained, has enabled us to maintain the high quality of our wines.

Despite the difficult vintage, we were able to produce all wines (cru included), albeit in smaller quantities, but with the quality standards that always set us apart. This commitment is the real guarantee that allows customers of Tenuta delle Terre Nere to always enjoy great wines.