



TENUTA
DELLE
TERRE NERE

2020 VINTAGE REPORT

Vintage powerfully characterized by a remarkably see-sawing climate. A relatively long and mild winter with moderate rainfalls (350 mm) was the only stable part of the year. The length of the wintery weather led to a late and slow budding with a consequent damage due to April freezes, particularly in our San Lorenzo vineyards and more so with the very young vines closer to the soil.

Spring came late but was fine and warm. **Flowering** was timely and **fruit set** impeccable. Summer started with a bang but soon cooled off, and mid July saw a record breaking 80 mm of rainfall. Humidity brought oidium and mildew with it. Inexperienced vignerons' vineyards were severely damaged by the very unusual and unexpected weather.

August started very hot but very soon cooled down, and again we experienced unusual quantities of rainfall. The veraison was late and unnervingly slow and, come September, I admit I was nervous: the soil remained wet and the temperature drops seemed to have stunted the ripening.

September, however, was splendidly balmy. Day after day the grapes slowly and surely ripened, until the last week, when the temperature dropped again with abundant rainfalls. Finally, we were blessed with extraordinarily warm and dry **October** weather.

The white grapes thrived in this cool slow ripening. First to be picked, and in perfect sanitary conditions, they will all certainly yield fine wines. All the single vineyards are magnificent in their own way and expression. I must say I am **particularly pleased with our Montalto**: our second effort in an unfamiliar, extremely high area of Etna, I believe it was harvested at precisely the right time, and one feels it in its voluptuous, seductive elegance.

The red grapes ripened in a divergent fashion. The vineyards usually precocious betrayed a need for more time, and were duly harvested far later than usual. The late harvesting crus, instead, driven by an exceptionally fine October, ripened in a timely way. Acidities were just desirably above average, sugars just perfectly below average: our Nerello grapes were brimming with flavour.

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I expect wines that will deliver pleasure of a very high degree. Risqué and ribald in their thrust, yet lavish with the majesty of classic vintages. Very fine indeed.

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