



TENUTA
DELLE
TERRE NERE

2022 VINTAGE

The 2022 vintage was characterized by a warm but long **winter**, with no significant snowfalls. Rainfall was average but concentrated in the very last weeks leading into spring. This induced a late budding.

Spring brought stable weather but very few rainfalls, and those only in **May**. Above average temperatures compensated for the late budding and phenological ripening returned to norm. A drought starting early **June** coupled to a very unusual heat wave, however, caused an important hydrological stress in a month normally devoid of such phenomena.

Notwithstanding irrigation where possible, we lost quite a number of young vines. **July** followed with thankfully lower temperatures that brought some relief. But the dryness persisted.

The one advantage of the drought, which continued until good rainfalls in late **August**, was a total absence of sanitary problems: no hints of either mildew or oidium. The same rains were also responsible for a very punctual and uniform veraison and a good vegetative growth.

We also began noticing an unusual occurrence: most vineyards displayed an abundant crop, others produced absolutely miniscule quantities, amounting at harvest time to less than 15 hectoliters per hectare.

September was unusually warm, yet never hot, and dry again. Sugar ripening accelerated.

October was delightfully warm, but the warmth continued through most nights. Normally the October temperature excursions between day and night vary between 15-20 degrees. This year they never reached differences over 12 degrees. This, further concentrated sugars, while reducing acidity. Light rains, however, slowly but surely slowed down the accumulation of substances and diluted the excessive concentrations already present. After all the excesses and ups and downs of 2022, October reestablished balance. We found ourselves harvesting perfectly healthy grapes with wonderful flavors and little to no analytical excess whatsoever. The harvest itself, which began early, slowed down considerably and ended with exceptionally good weather.

We expect very fine wines indeed. Elegant, silky, with a rich volume on the palate, they already deliver remarkable pleasure. Wines with strikingly bright and distinguished bouquets finishing with a rather opulent grip.

Similarly, our **whites**, following an early and perfect ripening yielded full and lofty wines, prodigal in acidity. The grapes came in bountiful amounts and impeccable condition. Bouquets conspicuously variegated and soaring.

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All in all, a vintage that with all its climatic fluctuations resembles no other. With the red wines we risked the tannic excesses of the 2012s and the high alcohols of the 2014 and 2017 vintage. October mastered both. The intensity of all elements blended into a superlative gracefulness which resembles more the grand 2016s. The slightly lower acidities may steer the 2022s towards a more lavish or generous nature. Unquestionably a very fine vintage. One that shall find its place among the very finest in the last 20 years.

December 18, 2022
Marco de Grazia