(BERTANI DOMAINS)

BERTANI

PUIATTI

Grezzana, 12th October 2016

VINTAGE 2016: WE EXPECT AN EXCELLENT VINTAGE

General Situation:

After rather a difficult vintage, with a mild winter causing early budding in almost all of the Italian winemaking regions, there was a very wet period between May and July, with lower average seasonal temperatures which made the harvest later than in recent years.
The exceptional climate stability in August and September, with sunny days and cool nights, favoured perfect ripening of the grapes, especially from an aromatic and phenolic point of view. The grapes were perfectly healthy at the harvest, with correct sugar levels and lower pH values than the seasonal average, especially for Friuli, Veneto and Tuscany.

FRIULI – PUIATTI

The harvest started in the last week of August with the sparkling wine bases and ended in the first week of October with the picking of Ribolla for Archètipi.

The 2016 vintage will certainly be remembered in Friuli as one of the best in recent years. The weather trend at the end of August and the first few days of September had wide day-to-night temperature swings, with daytime temperatures never higher than 27°C and cool nights with temperatures between 13 and 15°C. This guaranteed ideal grape ripening from the point of view of enhancing aroma and freshness, even for early ripening varieties such as Sauvignon Blanc and Pinot Grigio.

The grapes were perfectly healthy at the harvest, with good acidity levels (higher than average), low pH and with a more delicate and precise aromatic expression. The absence of rain during the harvest and a perfectly-equipped cellar, like the one Puiatti has today, allowed a meticulous selection of grapes in the field, both in terms of variety and ripening times.

The results of this harvest and the work done in the cellar will be seen throughout the Puiatti line, but will be particularly clear for the Sauvignon, Ribolla and Pinot Grigio, grape varieties that have particularly benefited from these favourable climate conditions.

VENETO – BERTANI

With a delay of about 15 days compared to recent years, in Valpolicella we have returned to the “normality” of the 1980s harvests, a fundamental aspect for those looking for elegance, freshness and longevity in wines, like us. The harvest of the grapes for drying started in the third week of September and only in the first week of October for the fresh grapes destined to make Valpolicella wines.

After a rich and concentrated year like 2015, the 2016 vintage will make wines with a slightly paler colour, but extremely elegant, long-lived and with a typical fruity note of fresh cherry and pepper.

Also in Valpolicella we have managed to benefit from the unique climate conditions from the middle of August onwards, which enabled a slow but gradual ripening.

The almost total absence of rain during the entire harvest period enabled us to pick the grapes for drying in the very best conditions.

Also the early drying stage has been favoured by these unique climate conditions, with ventilated days and cool nights with low humidity levels.

Also the “second ripening in the field” of the grapes for Novaré went very well: the cane was cut in the middle of September, whereas the harvest will be done during the second ten days of October.