2008 Vintage Report





The 2008 harvest is only slightly larger than the 2007, which was the smallest harvest of the past fifty years.

Weather

Weather conditions in Piedmont and Tuscany were similar:

- Relentless rainfall in April, May and June made it very difficult to control mildew, even for the most diligent winegrowers.
- Summer as it used to be long ago; no heat waves in Piedmont, slightly warmer in Tuscany, just the right amount of rainfall for the vines' development.
- From early September through mid-October the conditions were dry and the
- temperature was ideal to help the grapes mature perfectly.

Harvest Dates

Piedmont

We began harvesting our Sauvignon Blanc on September 8, twenty days later than in 2007. Our Nebbiolo harvest ended on October 24, as it used to half a century ago.

Tuscany

We began the Merlot harvest at Ca' Marcanda in Castagneto Carducci on September 1, ten days earlier than in 2007. The harvest of Cabernet Sauvignon concluded on October 7.

The Sangiovese harvest at Pieve Santa Restituta in Montalcino started on September 19th and ended on October 2nd.

Quality Evaluation

The quality of the grapes was excellent and there are high hopes for the 2008 wines.

- At Pieve Santa Restituta in Montalcino, we believe that the 2008 vintage will be similar in quality to 2001.
- At Ca' Marcanda, which is a young winery, we do not have many vintages for reference, but we are extremely optimistic about the quality of 2008.
- At the Gaja Winery in Piedmont, we believe that 2008 will be comparable to 1996, 1989 and 1971.

Obviously, a more conclusive assessment can be made next spring, once the wines have had a chance to mature and evolve a bit.