



GAJA

During 2014 vintage we noticed several similarities in the climatic trend of the four areas in which we operate: Barbaresco, Barolo, Bolgheri and Montalcino. Generally speaking:

- The vintage was distinguished by mild winter and a warm spring.
- Summer time brought a high level of unpredictability to the weather, with abundant rainfalls above average. In such a kind of condition, punctual and frequent preventive interventions were crucial to keep the quality level of the grapes.
- To allow the perfect grape ripening, we increased and hastened the leaves thinning. Meanwhile, the natural grassing of the soil was crucial to contrast any kind of water scarcity in the vineyards.
- A strict green harvest and a stronger selection of the grapes made the difference.
- Summer months were characterized by a cool climate and strong differences between day and night temperatures. This led to a slow and regular phenol maturation of the grapes and allowed the correct thickening of the skins.
- Grapes' health conditions were good; they went regularly through the fermentation, also thanks to the appropriated level of alcohol.
- The grapes had a good thickness of skins; this allowed the development of a nice aromatic complexity and brought the correct color intensity.
- In terms of quantity, there was a 20-35% general decrease in relation to the 2013 harvest.
- We will make a further selection in the cellar which will allow us to obtain good quality wines, with peaks of excellence.

BARBARESCO AND BAROLO- GAJA

- The mild winter and the warm spring led us to foresee an early harvest. But the unexpected cold and rainy summer, characterized by a low levels of sunshine, slowed down the vines' growth.
- Vineyards in Serralunga and La Morra, in the Barolo area, were hit by two hail storms. Meanwhile, the rainfall in the Barbaresco area was half in respect to the precipitations in the Barolo area, thus ensuring a very good harvest.
- The rising of the temperatures from the second week of September allowed the perfect ripening of the grapes, which were in good health condition.
- The early blossoming, which came 10 days earlier than 2013, balanced the slowing down occurred in summer time. This allowed us to start the harvest on 8 September with the white varieties, then on 26 September with Nebbiolo. We finished the harvest on 16 October.
- In terms of quantity, there was a 35% decrease in relation to the 2013 harvest for the Barolo area; meanwhile in Barbaresco the quantity of the crop was 20% less than last year.
- We expect that the best wines will be produced in the Barbaresco area



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BOLGHERI - CA' MARCANDA

- Abundant rainfalls and cool temperatures, in particular during summer time, led to a delay in the grape ripening. On the other hand, these conditions prevented the vineyards from water stress and brought the grapes to the perfect phenol maturation and the appropriate sugar level.
- The harvest began on 15 September with Merlot, and ended on 4 October with Cabernet Sauvignon.
- Weather conditions imposed meticulous and a strict selection of the grapes, in particular after a couple of summer hail storms. In terms of quantity, the harvest was 35% less than 2013.

MONTALCINO - PIEVE SANTA RESTITUTA

- In Montalcino, the climate trend was different from the last 20 years, more similar to the eighties: presenting mild winter, humid and warm spring and a not-too-hot summer.
- The abundance of rainfalls during winter and springtime cooled down the soil temperature. This led to a slowing down of the vegetative growth of the vines. The blossoming came with a delay of almost two weeks in comparison with previous years, thus avoiding the scattered summer hail storms.
- The first part of September was characterized by light Tramontane winds and presented a mild and dry weather. The winds helped in maintaining the health conditions of the grapes and slightly hastened the ripening. For this reason, the harvest began on 22 September and ended, without any interruption, on 7 October.





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