

2016

Vintage Report



GAJA

BARBARESCO AND BAROLO- GAJA

The winter 2016 was mild with low level of rainfall during January and February. Starting from the end of February the temperatures dropped and remained below the average until the end of March. This late winter led to a delayed bud break of about 10 days. The rest of the spring, from April, was rainy and mild, especially in the Barbaresco area. During the summer, the temperature growing trend was steady without any particular heat picks. There was a couple of hot weeks in July, with temperatures around 30°C but never exceeding 35°C, a hailstorm hit a good portion of the Cerequio vineyards in the Barolo area, causing some damages to the grapes, luckily only partially. In particular, the climate trend was determined by remarkable and intense variations in temperature between day and night and positive rainfall, especially occurring during spring in the Barbaresco area and significantly in August and September in Barolo. Bright, sunny and fresh days characterizing the harvest period, allowed the perfect ripeness of the grapes and enhanced the elegance of Nebbiolo. The harvest was regular, started on August 25th with Sauvignon blanc and Chardonnay and finished on October 12th with Nebbiolo grapes. We picked healthy grapes, evenly ripe, with thick skins, balanced concentration of the sugars and good phenol characteristics (colour and tannins), characterized by low pH and high acidity combined with generous fruit expression. Overall, 2016 is considered a rich vintage, comparable to the 2001, the wines are powerful, with great structure, they need time in order to express at best their potential and they are optimally suitable for a very long ageing. A bit more privileged was the Barbaresco area if compared to Barolo, due to the regular maturation trend and lower amount of rainfall during the last part of the season. Both nebbiolo wines from Barbaresco and Barolo are deep coloured, seriously structured and compact but also very fine and gracious with rich and complex bouquet, juicy and gentle tannins, and a well-controlled mouth feel. 2016 is among the best vintages that the region had during this century and it has all the potential to become outstanding.



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CA' MARCANDA – BOLGHERI AREA

Following the exceptional quality of 2015, another excellent vintage such as 2016 highlights once again the great potential of this area. Both winter and spring 2016 were marked by abundant and frequent rainfall, thus creating the ideal water supply for the entire growing season, followed by a warm and dry summer. Few rainfall during harvest (250 mm of rain from August 1st to October 1st) were optimal conditions to reach the full ripeness. Strong diurnal temperature exchanges during the ripening period, with picks of 12-15 °C, allowed a slow and even maturation of the grapes. Avoiding the trimming of the shoots and bending them to the highest wires of the trellis system prevented the vines from over producing leaves, thus leading to an overall balanced concentration of the sugar in the grapes. Due to the peculiar dryness of the season, the diseases presence in the vineyard was minimal, allowing the harvest of extremely healthy grapes. The 2016 vintage was “generous”, balanced and the production was abundant. Thanks to the warmer temperature at the beginning of the harvest, Merlot reached the full ripeness and concentration; while the rainfall in September allowed to enhanced the elegance of Syrah, Petit Verdot, Cabernet Franc and Cabernet Sauvignon grapes. The harvest started on August 24th with Viognier and finished on September 29th with Cabernet grapes. Overall, 2016 is a vintage of precision, identity and energy. The wines show great structure, deep colour, fruity and flowery aromas and flavours.



PIEVE SANTA RESTITUTA – MONTALCINO

The 2016 was quite rainy until June; the rainfall and the average normal temperatures led to an increase of the vigour of the vines but didn't affect the fruit-set of grapes, which occurred quite regularly and provided a homogenous ripening period. The summer was mostly warm and dry (average temperature of 35 °C), a unique heavy and refreshing rainfall occurred in August. Appropriate agronomical techniques (cutting the cover crops, mulching and late leaf removal) and strong diurnal temperature exchanges during the ripening period, allowed a slow and even maturation of the grapes. The harvest (with an average temperature of 30 °C) started on September 14th and finished on October 6th. The Sangiovese grapes showed high acidity and low pH, balanced concentration of the sugar and good phenol characteristics (colour and tannins). The wines show freshness, good tannic structure and high acidity, intense and vivid colour and great elegance.

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