

2017

Vintage Report



GAJA

BARBARESCO AND BAROLO- GAJA





600 mm of rain fell over from November 2016 to April 2017, thus creating the ideal water supply for the entire growing season, which combined with the warm second half of March (average temperatures of 30-35°C), led to an early bud break of 15 days. On April 17th a hailstorm unusually hit the Barbaresco region, but luckily none of our vineyard got damaged. The drop of temperatures favoured three days of frost, that combined with strong cold winds (temperatures around -3°C) severely damaged many of the Nebbiolo grapes in the Barbaresco area, causing the loss of 10% of the overall production and slowing-down the vegetative cycle. From June, one of the warmest and driest summers of the last 10 years set off. The average daily temperature was 33-34°C, with peaks up to 41°C in July. In Barbaresco there was no rain for 73 days, these warm temperatures and drought slowed down the vegetative growth. During spring our vineyards in Barolo suffered a bit from frost as well, but luckily no hailstorm occurred. The hot summer was more humid than in Barbaresco, with 40 mm of rain fallen on September 2nd, which decreased temperatures and it has been providential to reach a full ripeness of grapes even if slightly irregular. Overall, 2017 was a year of thermal stress, firstly due to the spring frosts and secondly due to the very warm temperatures during summer. Despite these thermal and water stress, the vines optimally reacted adapting to these extreme conditions by decreasing the size of their canopy, bunches and berries. The vines have naturally produced a lower quantity, the drop of the production has been estimated around 30%. The grapes increased their concentration, developed thicker skins, higher acidity and tannins, intense aromas and flavours and colours, without reaching excessive levels of potential alcohol. The early harvest started on August 17th with Sauvignon Blanc and Chardonnay and finished on October 4th with the Nebbiolo grapes. Generally speaking, the 2017 vintage has created both red and white wines with surprising freshness.



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CA' MARCANDA – BOLGHERI AREA

2017 is a vintage of "concentration". Winter and spring were dry and mild (230 mm of rain from May 1st to October 1st) therefore bud break, ripening period and harvest turned to be anticipated of a couple of weeks. Luckily the spread of diseases has been almost absent. Given these peculiar conditions, the aim of both the vineyard management and the winemaking approach were focused on safeguarding freshness and balance of the wines. Thankfully at the beginning of September, 50 mm of rain decreased the temperatures and helped to reach a full ripeness of grapes even if slightly irregular. The early harvest started on August 7th with Vermentino, Viognier and Fiano varieties and finished on September 15th with Cabernet grapes. The quantity resulted in a 40% decrease of the production due to the small size of bunches and green harvest. We handled the grapes with particular care, applying extremely soft pressing of bunches and shortening the maceration process. The wines show a complex aromatic profile and high acidity, with intense fruity, spicy, botanical and mineral aromas and flavours. The red wines feature a bright and intense colour along with a concentrated, powerful, yet balanced character. Overall, 2017 resulted in a vintage of extremely low production combined with great quality level.







PIEVE SANTA RESTITUTA – MONTALCINO

The winter and spring were mild and dry, with medium-high average temperatures and only 15 mm of rain dropped until May. A unique peak of cold occurred in April and slowed down the vegetative growth of vines. Blossoming and fruit set occurred regularly, then due to a very warm and dry summer (average daily temperatures of 40°C), the vines delayed their vegetative growth and ripeness of grapes. The early harvest began at the end of August (August 28th) and lasted until the first half of September (Sept. 14th). Luckily on average the grapes showed an excellent health condition, which was very positive, demonstrating the resilience of our vineyards after facing these extreme climatic conditions. A quality selection was applied in few vineyards in order to eliminate few berries which were dried and burnt by the excessive sun exposure. The overall drop of the production in Pieve Santa Restituta estate has estimated around 30%, the 2017 wines show intense and vivid colours, good tannic structure, high acidities and medium-high alcohol levels.

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