

2018

Vintage Report



GAJA

GAJA - BARBARESCO AND BAROLO AREA





The winter 2018 was mild, dry, without snow and rainfall and it was followed by a very rainy and cold spring. A unique peak of heat occurred at the end of April (around 30°C) leading to an early bud break, then, rains and temperatures below the average continued across April, May and June, slowing down the entire growing season (1300 mm of rain and from March to June). In particular, between May 1st and June 14th (a time frame of 45 days) rains fell over for 24 days, making our effort in the vineyards particularly intense and complicated. Our historical full-time team was able to face at best downy mildew and powdery mildew. In fact in 2018 they have been more aggressive than ever and potentially very dangerous, considering also the tight intervals between two rain events, the only period in which it was possible to operate in the vineyard. The appropriate agronomical techniques, such as soil neat management with cover cropping, careful and never excessive treatments with Sulphur and Copper, sexual confusion against grape moths, fertilizations with compost, were applied in order to achieve grapes with perfect health conditions. The summer was less rainy (40-50 mm of rain) than spring but still required significant attention and care against powdery mildew. A bad hail storm unfortunately hit Barbaresco on Sunday July 17th, several vineyards got hurt, all with different intensity and only a few of them were saved (Roncaglie, Roncagliette and Trifulera). September 2018 was sunny, fresh, and windy, with great temperature exchanges between day and night, which permit the grapes to continue their ripening season. The harvest started at the end of August with Sauvignon Blanc and Chardonnay. Due to the quite humid and mild vintage Nebbiolo harvest was expected to be delayed, however two hot weeks in mid-September made the grapes to ripe faster, shortened picking times, which finished on October 8th. Despite the hailstorm caused damage to some vineyards in Barbaresco, those in the Barolo area (La Morra and Serralunga d'Alba) showed an excellent ripeness of grapes, with high acidity, low pH and balanced concentration of sugar. Overall, were characterized by a balanced proportion between flesh and thick skins, high level of ripe and soft tannins, and intense and complex aromas and flavours.



HATCH MANSFIELD 

Hatch Mansfield Agencies Limited | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com

 @HatchMansfield  hatchmansfield  hatchmansfielduk  Hatch Mansfield

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CA' MARCANDA – BOLGHERI AREA

The winter was mild and dry, without snow and rainfall and medium-high average temperatures, followed by a rainy and cold spring, especially in May. 2018 was quite different if compared to the typical vintages of the Bolgheri area, mostly regarding the summer rainfall distribution, usually concentrated at the end of August and September. Exceptionally, this year heavy, short and close rainfall fell over in June and July, period in which downy mildew and powdery mildew are usually more active. Those challenging rainy conditions made our effort in the vineyards particularly prompt and intense. August was less warm than usual, followed by a sunny, fresh and windy September, with great temperature exchanges between day and night, allowing the grapes to reach perfect ripening conditions. A total amount of 330 mm of rain occurred from May 1st to October 1st. This long harvest started on August 20th with Viognier and finished around the first half of October (October 4th) with Cabernet. Regarding the white grapes and wines, the Viognier show freshness, balance and citrus fruit aromas and flavours, while Vermentino and Fiano are complex, intense and mineral. The Merlot and Cabernet wines are balanced, with intense and vivid colours. Generally speaking 2018 vintage is attended to be "a fresh and good quality year".



PIEVE SANTA RESTITUTA – MONTALCINO

The winter was mild and dry, characterized by absence of snow and rainfall, and followed by very rainy spring and summer. Persistent rainfall occurred from May until the first half of August, a critical moment in the growing season. Careful and prompt treatments were applied to the vines against downy mildew and powdery mildew. Despite the dry and warm 2017 vintage, thanks to the use of appropriate agronomical techniques (soil management, leaf removal on the North and South exposed rows), we were able to achieve excellent vegetative growth of the Sangiovese vines, lower quantity of bunches and grapes, with good health conditions. The average daily temperature during summer 2018 was around 35 °C, few hailstorms slightly hurt some of our vineyards between late August and beginning of September. For this reason, those grapes characterized by high acidity and lower potential alcohol were picked earlier. Luckily from the last week of September the northerly, dry, earth-wind Tramontana constantly blew and completely dried the grapes. The fall was characterized by average daily temperatures of 25 °C, high thermal exchanges between day and night allowed the grapes to reach the perfect ripening conditions (technologic and phenolic). The harvest started on September 10th and finished around the first week of October (on October 3rd). Generally speaking we have obtained wines with medium alcohol levels and levels of acidity on average. 2018 promises to be a good quality vintage.

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