

## **Vintage 2002**

The vintage of 2002 was characterised by seasons which were particularly unfavourable, which tested both the territory and the ability of the wine makers.

The winter began extremely cold and dry, with rainfall practically absent. These conditions meant a stunted vegetative growth, not helped by the fact that the previous summer had also been very dry. During late Spring the heavy rainfall which lasted until the flowering of the vines, obstructing their development.

After the rain followed a month of a dry spell with very high temperatures, only to then begin again with rain accompanied by a lowering of the average temperatures for all the summer until the end of the harvest.

On the 4<sup>th</sup> of August a hail storm hit all of the Valpolicella Classica area and was concentrated mainly in the hills, fortunately leaving almost untouched our vines in Negrar.

The grapes which matured under difficult circumstances required careful selection together with difficult and necessary choices, such as that to not use them for withering for the production of Amarone, a wine which must be always of a high quality level, and this year has difficulty in meeting it. However, this way we managed to improve the quality of Valpolicella, both Classico and Ripasso.

In spite of the bizarre weather conditions, hard work in the vineyard allowed us to obtain wines that are honest, balanced and with a good ability to age.