

Vintage 2005

The vintage 2005 can be considered capricious due to its climatic variability. The beginning of the spring was rather cold which brought about a delay in the phenologic development of the vines, which was recovered only towards the end of the summer. The months of May and June were characterised by temperatures somewhat irregular, alternating with heat waves which were above 33°C at the end of May. Also the month of July showed up some anomalies with temperatures below the average during the first ten days. Undoubtedly however, the most critical period began at the middle of August, with a brusque lowering of temperatures, a recommencing of rainfalls and wide spread and destructive hail storms, which fortunately did not touch our vineyards of Negrar and Fumane.

The grape harvest began on the 18th September for the vineyards of Negrar and the 10th October in the vineyards of Fumane, 7 days earlier than the previous year. Despite a rainy period of maturation, the harvest was carried out in good conditions, allowing the selection of grapes for Amarone in dry and breezy weather.

The vintage was of low quantity, with -30% in respect of 2004. This smaller production allowed us to complete the harvest in only four weeks and bring the grapes into the cantina before the 20th of October. A large part of the reduction in quantity was due to the Corvina grape which went to wood and produced little fruit.

The period of withering of the grapes for Amarone and Recioto was carried out in normal weather conditions, assisted during the days of high humidity by the automatic humidity control units which guaranteed good quality and healthy grapes

The vintage of 2005 can be considered good with some excellent points, be it for the young wines such as Valpolicella as well as for wines for ageing such as Amarone and Recioto.