

Vintage 2006

The 2006 vintage started slightly (2-3 days) earlier than the previous year.

Following a very wet winter, the spring started slowly.

Flowering began late and with low temperatures. This allowed a lengthening of the bunches which made them spread and particularly suitable for withering.

The bunch formation was very good with only slight problems of the individual grape formation in the Corvina variety. June and July had above average temperatures, helping to recover the effects of a late spring and causing hydro stress in some of the younger vines.

August temperatures were below average with an abundant rainfall (above 350 millimetres) bringing into balance the vineyards suffering lack of water, and without any hail storms.

The harvest was begun with the grapes for withering on 15th September whilst the grapes for Valpolicella on 22nd September. All the period of the harvest until the end of October was carried out in ideal weather conditions, warm, dry and breezy, perfect for both harvesting and the withering of the grapes for Amarone.

These exceptional conditions brought the grapes to an extremely high concentration of sugars, (similar to the torrid 2003) that we do not remember for years, in an almost perfect state of health, an ideal situation for the grapes for Amarone.

The quantity produced would be considered average, with balanced vines both in the vineyards of Negrar and Fumane, with productivity similar to the 2004 vintage. The accumulation of polyphenolic and aromatic substances in the latter part of the season allowed the creation of wines with great structure and softness, thanks to moderate acidity and thick and consistent grape skins. The harvest was concluded on 25th of September in Negrar, and on 12th October in Fumane, which undoubtedly is the area with of exceptional quality.

The period of withering was carried out regularly and with optimum health of the grapes and under favourable climatic conditions. The first months of withering reached extremely low levels of humidity with high temperatures, November and December never reached levels of humidity which would have caused concern and that would have called for the use of dehumidifiers. A vintage of optimum quality for Valpolicella and surely a five star year for Amarone and Recioto.