VINTAGE NOTES

2025

The spring months, under favourable weather conditions, accelerated the vine's growth cycle, which then gradually returned to a more balanced pace over the summer.
In early September, most of the white grape varieties were harvested within just over two weeks.
With summer temperatures still prevailing, grapes picked during the hottest hours of the day were kept in cold storage before pressing.
The wines are muscular, shaped by a warm vintage, with balanced acidity enhancing their aromatic profile and depth of flavour.

2024

A very complicated vintage from a climatic point of view.
From spring to the whole summer we experienced alternating phases of high-impact weather conditions. The flower season arrived early, the intense summer heat and a sequence of turbulent storms put a strain on the agronomic decisions. Only after the first fortnight of September we did reach a quieter context. The wines of this harvest are the response of the terroir to the climatic extremes and to the producer's ability to cope with them; they are surprising for their vitality and their somewhat wayward but generous character.
They have everything to distinguish themselves and to write their own history.

2023

A good spring followed by a restless summer, during which hot, dry periods alternated with cool, rainy ones. The most critical moment was between the end of July and the beginning of August.
Then came the best part of the season, when the vines had the time and conditions to favour physiological and aromatic ripening.
A harvest that, more than others, will stand out thanks to its intimate bond with its terroir.

2022

Early spring, summer heat and scarcity of water characterized this vintage. The harvest started at the end of August and continued gradually until the first days of October.
We did a really hard work to manage this vintage, trying to combine progress with our usual passion.
White wines are very intense, without losing the typical juicy and fragrant sapidity that our vineyards can convey. Red wines are full-bodied and with elegant tannins.
All wines express clearly their power and, above all, their energy.

2021

After a delayed flowering in spring, the warm weather arrived, starting from June, together with cooler phases that allowed a slow, healthy and uniform maturation of the grapes.
The harvest took place later than previous years: we started on the second half of September till the first days of October, taking the best out of the day-night temperature variation and the long lapse without rain.
It is an excellent vintage for white wines, in terms of fruit fragrance and tasty crispness. Thanks to the ideal weather, the slow and long maturation enhanced the varietal character of red wines as well.

2020

Spring and Summer were favourable for the vines and for the final ripening of the grapes. Some heat peaks in August did not compromise our expectations for a good vintage. Harvest started in the first days of September, a month that registered a sudden passage from summer to autumn. White wines are well promising: they show a complex varietal character supported by the typical personality that arise from hot vintages. Rains at the end of the harvest make reds lighter-bodied.

2019

Many years had passed since we last harvested our white varietals between September and October: in this vintage that was due to a peculiar spring that slowed down growth of the buds. During the summer we registered some heat peaks but, as they were quite short, they did not interfere with the regular ripening of the grapes. Throughout the harvest the weather was nearly perfect: very few rains and great daytime temperature ranges, which granted a mild climate in the central hours of the day.

2018

Without any doubt it was a hot vintage, but heat peaks during the summer were not as extreme as in some of the past seasons. Harvest time was longer than usual and each grape matured gradually, as in the best vintages, letting us focus on a single variety during both harvest and vinification.
Generally, it is a vintage that goes beyond expectations: white wines are excellent and reds are giving favorable promises.

2017

In spring, after an early bud break, we experienced some quite cold days that had an impact on early budding varieties such as Chardonnay. During the summer high temperatures alternated with cooler periods. Although the climate conditions were not ideal, the vines reacted well and optimising harvest times restored our faith in the vintage.

2016

After a rainy spring, especially during the flowering, we were a bit worried. From the end of June summer arrived, bringing stable and warm weather, although never too hot as temperatures rarely went over 30° C. That is why grapes ripened gradually, helping both white and red wines. If compared with the previous one, this vintage has slightly more alcohol and acidity: in one word more energy.

2015

An ideal spring, a hot but never muggy summer thanks to the wind Bora blowing from the East, rain rather well distributed through the season: a climatic situation nearly perfect for the classic "Friuli" model.
The wines show a natural inclination to balance, finesse prevails in whites, whereas reds are very enfolding.

2014

Mild winter and wet summer put us through the wringer. All the wines have a lighter structure (less alcohol) and the acidity, higher than the last vintages, enhances tasty flavors and aromas. A situation which is more positive for white wines than for reds.

2013

This vintage will most likely be, for white wines, one to remember; its profile has been confirmed as a very rich one. Elegance and finesse prevail, coming from a good summer season and, above all, from a nearly perfect harvest time. Reds will be more recognizable by their soft and elegant tannin rather than their structure.

2012

A vintage marked by frosts in spring and intense heat waves in August. The harvest lasted quite a long time because of the different timings in reaching maturity of the various vineyards. The Northern soul will still be granted in our wines, through elegance and saltiness for whites, through crispness and sinew for reds.

2011

This hot summer has speeded up the ripening of the grapes. We started harvesting at the end of August and we continued through the entire month of September.
White wines have a greater structure with a wide and charming bouquet. Good results for reds which profited of a summer which was perfect for them.

2010

A summer rainier than usual and an ideal even if fickle September led us through this harvest. Wines have more acidity and less alcohol with a solid aromatic base. They are well balanced and their development will bring pleasant surprises in the future.

2009

Another early harvest which left tradition behind. High temperatures, which have characterized the beginning of the harvest, got lower slowing down the maturation of red grapes. Wines express an enfolding structure, well-integrated with freshness and saltiness.

2008

The first part of the season was rainier than usual, but at the end of July the sunshine arrived accompanied by wind and day-night temperature variations. The wines have good fruit and varietal character. On the whole the vintage is superior to the previous one.

2007

The earliest vintage in living memory in Friuli. The white wines are mouth-filling, with a savoury/acid tension that ensures a very interesting mineral evolution. The reds, which benefited from perfect phenolic ripeness, deliver at and above the level of expectation.

2006

A vintage in which everything seemed to go perfectly, especially for the whites. Wines of character with great fruit and structure, but also delicious drinkability thanks to an ideal summer in the vineyards.

2005

Provided there was the appropriate vineyard management (leaf and bunch thinning turned out to be essential) this is a vintage which offers good quality wines. Low August temperatures - the coolest for nearly 30 years -and light but frequent rain delayed the harvest.

2004

This wasn't an easy vintage. The cool damp summer with moderate highs and low minimum temperatures (at times extremely low) slowed the ripening processes down and the grapes came in with above average acidity.

2003

An African summer brought the harvest forward considerably. Emergency irrigation was fundamental to keep the freshness of the grapes. Wines of structure and breadth.

2002

Cool and rainy summer. August was a very difficult month, but where there were the conditions to wait, it was possible to recover with a very good September. A very complex vintage.

2001

2001 can be described as the vintage of regularity and balance. It was characterized by very good summer months and a well-distributed harvest. Long-lasting wines with great potential.

2000

July was cool and rainy and August very hot and dry. The structure of the wines is the key note rather than aromatic potential.