



HARVEST

2023

A warm and arid winter followed by a mild spring led to a typical **bud break** in early April. Subsequently, the latter part of spring and the beginning of summer experienced **consistent rain** and **reduced sunlight**.

During this period, high humidity posed a **significant threat**, creating ideal conditions for common fungal infections that harm the berries.

Fortunately, our **vineyard team's** meticulous and careful efforts effectively managed this potential risk.

Summer brought a series of intense **atmospheric storms** to the Veneto region in July, resulting in numerous hailstorms targeting vineyards in Northeast Italy.

Fortunately, we have been lucky enough to remain unaffected by these natural disasters.



Tocai berries being hand selected in the winery

Hand defoliation has been fundamental

A year full of challenges and extreme weather events, marked by abundant rain alternating with days of intense sunshine, that assisted the vines in producing wines of great elegance and minerality

August was characterized by **high temperatures** and **minimal rainfall**. The sunny days facilitated the perfect ripening of the berries, particularly due to the cool nights.

This combination resulted in grapes with complex and notably **aromatic precursors**.

Red grape varieties particularly benefitted from these conditions, aided by the **hand defoliation** we performed at the end of August.

The white grape varieties and Glera for Prosecco completed their maturation process optimally, showcasing an exponential increase in **sugar content** during the final stage.

Harvest began in the second part of August with Pinot Grigio, Pinot Nero and Sauvignon Blanc, followed by Chardonnay, Tocai and Glera in early September.

It extended into mid-September with Marzemino, Merlot, Refosco, Cabernet Sauvignon and Raboso, concluding it at the end of October.

Conducting a **manual harvest** enabled us to meticulously select the grapes, picking only those that had reached the desired level of ripeness.

The **production yield** of this vintage is in line with the average of the last harvests.

Wines of elegance and minerality

Manual harvest allows to select grapes with the optimal ripeness, acidity and sugar concentration



Prosecco and **Prosecco Rosé** have a sublime freshness and elegant characteristics. You can expect flavors of green apple, pear, citrus and floral notes.

White wines are characterized by their aromatic, fruity and mineral qualities. They are rich not only in acidity but also in finesse and freshness, with slightly lower alcohol content than in 2022. These elegant wines authentically express the unique terroir of the Piave Valley.

Red wines offer great deepness and opulence, with well-integrated tannins and refreshing acidity. A lengthy finish and the ability to age gracefully add to its appeal. Above all, 2023 red wines achieve a harmonious balance where no element overpowers the others resulting in a seamless and enjoyable drinking experience.

Above a Refosco grape | Below our estate in Refrontolo in the Conegliano Valdobbiadene hills



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