



FATTORIA SARDI

REPORT 2016



We had high amounts of rain in spring and a typical Italian (Mediterranean) summer with warm temperatures. Influenced by Azores high with sunny days and a good flow of air. Conditions that, without the presence of powdery and downy mildew during spring, helped us to obtain a good amount of grapes in summer. In summer, the nights were cool despite the presence of dryness.

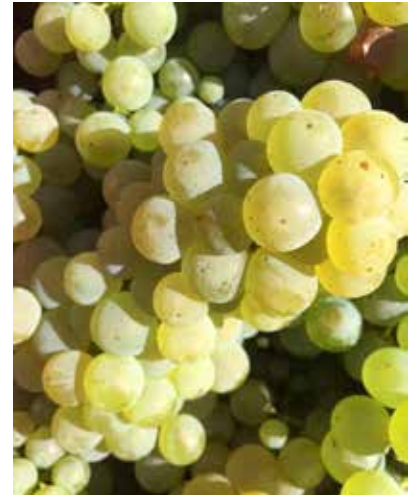
The grapes were all perfectly ripened thanks to the long ripening period and the vineyards in perfect conditions thanks to the hard manual work of our crew in the vineyards.





For the red and white grapes destined on the rosé wines, we had at first an early harvest for a part of them to preserve the freshness and a second part a little bit later to reveal the fruity character and the roundness.

For the whites, our focus was on the technologic maturity for the varieties without varietal notes and the aromatic maturity for those with, as Moscato or Sauvignon.



For the reds, we started our first experiments with the whole berry fermentation for our cru vineyards such as La Madonnina and the results were very satisfying.

This year we were looking for the perfect phenolic maturity avoiding at the same time to obtain red wines high in sugar and acidity, obtaining as a fact elegant red wines and easy to drink.

Similar vintage to 2015 but with grapes much more balanced and a very good and long ripening period. Not a difficult vintage to produce healthy biodynamic grapes and organic wines in Lucca.





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