



FATTORIA SARDI

HARVEST REPORT 2017

Harvest 2017 was marked by a hot summer, with temperatures above the average in the period before the harvest. The pick-up of the grapes destined to rosé and white wines started around 10 days earlier compared to the previous years.



The grapes, which had an excellent phytosanitary quality, were harvested in the coolest hours of the day, in order to avoid too high temperatures compromising the quality of the grapes themselves. Despite an early ripening and very hot summer, the plants have been able to keep their balance, reaching maturity without showing symptoms of water stress.





Grapes with a high sugar content and good acidity, which have been able to maintain a good turgidity without showing any dryness or skin retention.

Musts were fragrant and fresh, balanced in their nitrogenous components for the indigenous yeast

population, which have carried out the fermentation process, including the whole berry



fermentation of red wines for our cru vineyards, in a constant and homogeneous way, without slowing down or stucking.

This kind of raw material gave structure and complexity to the wines both on the nose and on the palate, sapidity and freshness, balanced in their components.

