



FATTORIA SARDI

## HARVEST REPORT 2018

News from vintage 2018 : we had two new entries, two young Italian winemakers!

The vintage 2018 was marked by a rainy spring with frequent rains in April and May, until mid-June. July and August were rather hot, almost without any rainfall, or having extremely high temperatures, on average during the summer.



The plants have differentiated a great quantity of inflorescences, especially the Guyot-trained vines, and taking advantage of the generous season in water in spring they produced a lot of vegetation. The availability of water, associated with the regular summer period, not too high temperatures and lack of rains, has accelerated the grapes ripening, which, given the large amount of inflorescences, has been very generous in quantitative terms, compared to the past years, characterized by rains far below the average and hot summers with related water stress.



The early white varieties and the red grapes vinificated in white, for rosé, have produced grapes with an excellent acidity and minerality, characterized by a fast technological maturity and in line with the ideal values in order to produce fresh and savory wines, well balanced in alcohol.







As for the red grapes, intended for the production of well structured and full body red wines, they were made to wait. September rains helped to balance the

technological and phenolic maturity, obtaining ripe and well structured grapes. We have continued again this year, with a great success, the whole cluster fermentations in tubs for all the red wines.

