

Vendemmia | Harvest

2015

The key words to sum up the vintage of 2015 are vegetative balance, tramontana and quality.

VEGETATIVE BALANCE

The vines in the budding period had a fair load of “future” grapes per plant. Spring was enough rainy and this made it possible to enrich the soil in water and so the plants could grow without hydric stress. The summer was sunny and warm so the vegetative growth of the plants was stopped in favor of the grapes maturity and there weren't presence of powdery and downy mildew.

TRAMONTANA

Tramontana is a northeast cold wind that this year has blown regularly in September. The presence of this wind in Tuscany creates breezy and sunny conditions that guarantee, in September, optimum ripeness of the grapes without the presence of diseases such as acids and gray rot.

QUALITY

The perfect vegetative balance combined with the presence of the tramontana helped our grapes to achieve a perfect maturity and a good production.

The grapes for Fattoria Sardi Rosato, Vermentino and Le Cicale (Vermentino, Sangiovese, Ciliegiolo) were harvested at a moment of perfect techno-aromatic maturity which means, for us, balance between acidity, sugars and aromas. The wines, at a first taste, appear to have preserved the sapidity and flavor notes that usually represent our wines.

Even the grapes for Fattoria Sardi Sebastiano (Sangiovese, Merlot, Cabernet), thanks to the hot summer sun and the breeze of September reached an excellent phenolic maturity point, with skins rich in pigments and condensed tannins.

The red wines at a first taste appear fresh, elegant and colorful.

