
FORADORI

Harvest 2019: “Boom!” and then 7 weeks of picking – the longest harvest in our history.

Winter: the winter was quite dry, not too cold. Conditions were good for hibernation. Spring started early, but was interrupted dramatically by snow and cold weather, which continued until May. Skiing conditions were fantastic – the germination terrible. Strong winds in May destroyed 20% of the shoots in the three Granato vineyards. Flowering was problematic. Summer was not too hot. Rain fell regularly. We had some hail in mid-June, which created damages on Morei and Sgarzon.

Harvest: everything started with an explosion (video will follow). Due to an old valve the tube of our peristaltic pump exploded. Nobody was injured we “just” lost 150kg of grapes, but our whole courtyard was covered with juice and grapes. Pretty spectacular. What followed was the longest harvest of our history.

Pinot Grigio: the last week of August was wet and hot. This had a bad impact on Pinot Grigio, which is our earliest ripening grape. Botrytis appeared, we were forced to pick in order to not lose brightness. Fermentation was regular, wines are crisp and fragrant.

Manzoni Bianco: because of its thick skin Manzoni was well prepared for the wet end of August. Picking started in the second half of September. Grapes were perfectly ripe, acidity is high. For sure the most convincing white wine this year.

Nosiola: it was a hard year for Nosiola. Very bad flowering, a small crop and lots of humidity in the last weeks before picking made things complicated. Nosiola has a very thin and sensitive skin. We had to make a very strong selection in the vineyard, up to 30% of the grapes fell on the ground. Fermentation was regular, wines are not defined so far.

Teroldego: because of the extreme weather conditions in spring (especially in May) we had a very irregular maturity. There was irregularity in the phenolic maturation in the parcels and even in the single bunches. This forced us to pick everything step by step, waiting patiently for perfect maturity. We passed up to 4 times through the same vineyards to pick fully ripe grapes. Pergola vineyards had more homogeneity and a better maturity of the tannins, somehow they protected grapes better than the guyot, where grapes were more exposed to harsh conditions. It seems to be a classic vintage: regular long fermentations, good acidity and good equilibrium of tannins.

Let's wait for the malos to understand more.