



THE VINTAGES

Every vintage is a world unto itself: with several decades of grape harvests behind us, we can say that we have never seen two that are alike.

Furthermore, the climate has changed quite a bit over the last few years. Starting in 1997, at least in our area, it has become warmer, both during the summer and winter, meaning that germination in the vineyards occurs earlier and the ripening of the grapes is more complete, also during rainy years: this is why the average level of the La Tosa vintages has improved over time, without ever compromising the effect of the aging vines in the vineyards.

Then in 2006 the climate began to become a bit tropical, with rains consolidating in periods of several days continuously and intense periods of heat lasting for weeks, also during months which are traditionally more temperate, like September. Finally, likely starting in 2007, a new factor took hold and intensified the ripening of the grapes: the light, often in its ultraviolet component, which at times caused burns and damaged the grapes, but also had a positive influence, resulting in more complete grapes.

A final observation: the description and evaluation of the vintages that follows should not be taken equivocally for all eight vines that we cultivate. The climate in the same year can have negative effects on certain grape varieties while having positive effects on others in the same terrior: often this distinction occurs classically between white and red grapes, but can also occur in vines with the same color grapes

- 1985 ***** – A grand vintage. After a very cold winter, with a minimum temperature of -19°C , the hot summer allowed the grapes to ripen fully. Potency and volume in the wines, also as regards our first wine, one thousand bottles of Gutturnio selected and thinned out after a powerful hail storm that eliminated most of the grapes in the month of June.
- 1986 *** – A relatively good vintage, with a discreetly balanced climate and summer rains.
- 1987 ** – A discreet year, characterized by a cool climate and rains developing in the final weeks of the harvest. Fragrant wines, but also quite lean.
- 1988 ***** – A very good vintage, characterized by spring and summer with a balanced clima, with rains arriving immediately after mid October. Wines with good volume, particularly elegant.





THE VINTAGES - 1989/1994

- 1989 * – A vintage marked by increasing rain, with a peak of precipitation between September 2 – 3. Some variegations in the healthy grapes and scarce structure in the wines.
- 1990 ***** – A grand vintage, in which the high temperatures and scarce rain gave us grapes that ripened early and fully, even though the climatic conditions did not produce any specific stress in the water table. Concentrated and structured wines, also elegant and not too exaggerated, with mature, yet vivacious aromas.
- 1991***+ – A warm Mediterranean vintage, with drought occurring at one point, which caused the grape production to be especially low, with austere, deep aromas and very developed tannins, quite dry. This vintage produced potent wines, less refined, balanced and complete than those of 1990, however.
As regards the white grapes, there were two extremes that year: one negative for Sauvignon, one exceptional for Malvasia: for the latter, a nearly perfect year, with maturity and freshness hand in hand.
- 1992* – A rainy vintage year from the spring right to the harvest, aggravated by abundant production of grapes. The red grapes never ripened fully, while the white grapes were full of fresh aromas and fragrance, with more than acceptable structure.
- 1993 *** – Quite a good vintage, with hot, dry periods alternating with cooler, rainy periods during the spring and summer. We had the best results from the red grapes and Sauvignon, while the Malvasia grapes were a bit inferior to the previous vintage.
- 1994 ** – A good vintage year up until august with a warm, dry climate, ruined in September by the heavy rains accompanied by high temperatures, causing extensive rotting in the grapes. The worst problems were in the less sunny areas, where during the harvest we picked a large amount of grapes. Wines with decent structure and balance, but in general not great longevity.





THE VINTAGES - 1995/1998

- 1995 ***+ – A good vintage, especially when considered and tasted later. More Nordic than ever before, with plenty of rain, cool temperatures in August and September and a precious period with marked temperature variations between September and October, resulting in wines with fresh, mineral aromas, full bodied flavor and grand agility; wines that after a few years and softening of some of their sharper corners, became more complete and significant for their longevity and complexity.
- 1996 **** – A vintage with a cool summer, but more balanced than that of 1995, with alternating rainy periods and calm weather, and extensive temperature variations between day and night. Result: wines with good volume and elegance, more ready and balanced than those of the previous vintage, and still complex and long lasting.
- 1997 **** – A year that can be summed up in a single word: powerful. A mild winter, early germination, quite a rainy spring, a hail storm that in mid June thinned out thirty-five percent of the grapes without compromising ripening, dry and hot August and September, giving the grapes great structure and, in the case of the red grapes, ample polyphenols. Both Malvasia and the red grapes, which required a bit of time to lessen their tannic notes, demonstrated marked longevity.
- 1998 *** – A very sunny year like the former, but with a more disharmonious climate: a rainy spring and summer, with extreme heat from mid July to mid August, and a cool September. The grapes were small and concentrated at harvest time, with character but also sharpness. The wines were generally the same, especially the red wines, which required a light touch during wine making because their tannins were impossibly peevish. In general, wines with excellent structure, but less complete than those of 1997.





THE VINTAGES - 1999/2002

- 1999 **+ – A reasonably good vintage like 1998, but with very different results. Characterized by two opposing forces; two months between mid June and mid August with extreme draught and the following month and a half with cool temperatures and rain during the harvest, resulting in very small grapes with rich aroma, less structured than forecast, due to the dilution caused by the fortuitous rains in the weeks just before the harvest. The wines were refined and balanced, but lacking grand personality.
- 2000 ****+ – A great, or almost great vintage, more redundant than 1990, more rich than 1996, less violent than 1997. Good rain between May and the end of July gave the vines vigor and tone, and the calm, dry weather during the months of August and September closed the circle, resulting in opulent, muscular wines, ready and harmonious and smooth, perhaps at times a bit excessive in their full bodied quality and maturity, but always elegant. Average to good longevity.
- 2001 ***** – A vintage year that at the start seemed only good, but soon was revealed as great. A summer very hot at the beginning, with good rains and subsequently for the entire month of August, a dry climate, starting from the 30th of the same month and for all of September the weather changed, becoming cool and rainy again. The surfaces of the leaves were especially large, and the grapes were rich with aroma, small in size and concentrated, while the cold climate during the weeks prior to the harvest preserved the fragrance, flavor and acidity. Result: wines with good structure, rich with freshness, mineral qualities and agility, complexity and longevity.
- 2002 * – Vintage characterized by extensive rain throughout the entire summer, which caused the vines to experience a long growing season, without many substances concentrating in the grapes: therefore, at harvest time the ripeness of the grapes was rather limited, and the wines were a bit fresh, especially the reds, which had fragrant aromas but a bit green, and on the palette were rather soft. The whites were a bit more satisfying.





THE VINTAGES - 2003/2006

- 2003 *+ – Vintage the exact opposite of the year before, and perhaps the most extreme that we, like all of the other vineyards in northern Italy, had ever experienced. Starting from the month of May, four months of extreme heat, not only during the day but also exceptionally at night, causing the grapes to ripen very early, from mid August to early September, with full flavor but also very scarce in freshness and acidity. The wines: whites with little aroma and longevity, reds with minimal agility and dry tannins.
- 2004 ***** – Vintage that for wine growers represented the maximum ease, and for the wine the maximum harmony, elegance and aromatic fragrance. After a significant quantity of rain that fell in the first half of May, the following months were dry, but with mild temperatures, so the vines never suffered from lack of water and the grapes ripened slowly and harmoniously. The wines, with a more than satisfactory structure, were very elegant and balanced, and will surely also possess longevity.
- 2005 *** – A generally cool vintage year, not harmonious like 2004: the first half of the summer was warm, followed by two months of temperate climate, and towards the end, very rainy up to harvest time, during which we successfully handled the difficult health conditions in the Barbera and Bonarda. The white wines were fresh and had a mineral quality, the reds were fragrant with an average structure.
- 2006 **** – A very good vintage with a Mediterranean character. A snowy winter followed by abundant rains, in mid August allowing the vines to suffer for only a few days despite the intense heat and dry climate during the first two months of summer. More than a month of calm weather and heavy rains falling in the second half of September then brought the harvest to a conclusion. The wines were: volumetric, rich, deep, complete in their serene maturity.





THE VINTAGES - 2007/2010

- 2007 ****+ – A particular vintage for the ripening time of the grapes, very large and influenced by radiant sunlight, with a high level of ultraviolet light, and intense winds that kept the climate very dry, and relatively sustained heat. The results were opulent red wines, exaggerated, especially as regards our two Gutturnio wines, rich with acidity and mineral notes that counter balance the extreme full bodied flavor. Vignamorello is the champion of these wines, perhaps the best vintage ever produced. As far as the whites are concerned, agility and flavor topped off a very good structure.
- 2008 **** – A very good vintage, with a very rainy spring, which in the month of June was a real challenge for the health of the vines, then followed by three months of a dry climate, causing the grapes to become concentrated and possess fullness and elegance: in particular for Cabernet Sauvignon and a part of the Barbera and Bonarda grapes, while the white grapes enjoyed good ripeness and excellent flavor.
- 2009 ***+ – A good vintage, which after a snowy winter and the first two months of spring quite rainy, a period lasting more than a month and a half of continuous temperature variations between May and July and two subsequent hot, dry months allowed the grapes to ripen fully, even if their ripening differed from one micro-area to the next. The wines were: whites with aromatic fragrance and agility, reds with good structure featuring acidity and freshness, with a point of excellence represented by Vignamorello.
- 2010 *** – A difficult vintage year during the harvest period, because after the first half of a dry summer with good temperature variations from day to night, the month of August experienced extensive precipitation, followed by a lesser extent in September, creating health problems in the grapes. The harvest was carried out by picking bunches of grapes, and the wines were characterized by rich aroma and good structure, and in the case of the reds. not sustained by readiness and harmony: more complete balance will come over time.





THE VINTAGES - 2011

2011 **** – A significant vintage, with germination that was earlier and more impetuous than ever before, caused by an extremely warm climate in early April, then growing more slowly due to an extreme dip in temperatures, which starting from the 10th of the same month extended until August 13. From that day on the temperature shot up and stayed high for the entire month, and stayed just a bit lower for the entire month of September. The wines therefore acquired a Mediterranean appeal, especially the reds, with ripe, striking aromas, not at all exaggerated opulence.

We will soon talk about 2012 vintage...

