



LE ANNATE

Each vintage is a world of its own: after several decades of vintages on our shoulders, we can say that we have yet to find two vintages similar to each other. In addition, the climate has changed a lot in recent years. Since 1997, at least in our area, it has become warmer, in summer but also in winter, making the budding of the vines earlier and the ripening of the grapes more complete, even in slightly rainy years: this is why the average level of the vintages at La Tosa has improved over time, without neglecting the effect also due to the greater age acquired by the vineyards over time.

Then, since 2006, we have seen the climate tropicalise a little, with the rains shortening into periods of a few days of almost continuous precipitation and the heat intensifying periods of a few weeks, even in traditionally more temperate months such as September. Finally, in some vintages, especially 2007 and to a lesser extent 2011, a new factor began to significantly influence the ripening of the grapes: light, especially in its ultraviolet fraction, which sometimes led to sunburn and thus to damage to the berries, but sometimes had a positive influence, giving the grapes a particularly complete ripening.

One final observation. The description and evaluation of the vintages that follows should not be taken unambiguously for all eight grape varieties that we cultivate: the climate of the same year, which has negative effects on some grape varieties, can, in the same terroir, have positive effects on others; often this distinction is made classically between white and red grapes, but it can also be made between grape varieties with the same berry colour.

- 1985 ******* - Great vintage. After a very cold winter, with a minimum temperature of -19°C , the very hot summer brought the grapes to ripen a lot. Power and volume in the wines, even in our first wine, a thousand bottles of a Gutturnio selected and thinned by a very strong hailstorm that in June had wiped out most of the grapes.
- 1986 ****** - Fairly good vintage, with a fairly balanced and some summer rainfall.
- 1987 ***** - Fairly good vintage, characterised by rather cool weather and rainfall developed in the last weeks before harvesting. Rather fragrant wines, but also rather lean.
- 1988 ******* - Very good vintage, characterised by spring and summer with a balanced climatic course, with a surge of rain immediately after mid of October. Wines with good volume, particularly elegant.



VINTAGES - 1989/1994

- 1989 *** - Increasingly rainy year, with a peak of precipitation between 2 and 3 September. Some mottling in the health of the grapes and poor structure in the wines.
- 1990 ******* - A great vintage, in which the rather high temperature and low rainfall caused the grapes to ripen quite early and a lot, even though the climatic ensemble did not experience any particular imbalance or water stress. Concentrated and structured wines, but also elegant and not exaggerated, with ripe but also lively aromas.
- 1991 **** +** - Hot, Mediterranean vintage, also dry at one point, which meant that the grape production was particularly low, the aromas austere and deep and the tannins very developed and rather dry. It gave powerful wines that were less fine, balanced and complete than those of 1990, however. As for the white grapes, it resulted in two extremes: a negative one for Sauvignon, an exceptional one for Malvasia: for the latter, an almost perfect vintage, with ripeness and freshness going hand in hand.
- 1992 *** - A rainy year from spring until harvest time, aggravated by the abundant grape production. The red grapes did not ripen fully, while the white grapes performed better, with fresh, fragrant aromas and more than acceptable structure.
- 1993 ***** - A rather good year, it saw hot and dry periods alternating with cool and rainy periods throughout the spring and summer. We had the best results with the red grapes and Sauvignon, while the Malvasia was a little lower than in the previous vintage, previous year.
- 1994 **** - A good year until the end of August due to the warm and dry weather, which was ruined, in September, by numerous rainfalls accompanied by high temperatures, which caused massive attacks of grape rot. We had the greatest problems in the less sunny locations, where we selected the grapes very heavily during the harvest. Wines of not inconsiderable structure and balance, but generally not great longevity.



VINTAGES - 1995/1998

1995 *+**

- A good vintage, especially when considered and tasted in retrospect. As northerly as ever, with some rainfall, a cold August and September and a precious period with considerable temperature swings between September and October, it yielded wines with fresh and mineral aromas, with a mouthfeel endowed with good fullness and above all great agility; wines that after a few years, as some gustatory edges softened, proved to be more complete and remarkable for longevity and complexity.

1996 ****

- A cool summer vintage, but more balanced than that of 1995, alternating periods of rain with periods of clear weather, and good temperature fluctuations between day and night for a long time. The result: wines with good volume and elegance, more ready and balanced than those of the previous vintage and still complex and long-lived.

1997 ****

- A vintage that can be summed up in one word: power. A rather mild winter, an early bud break, a rather rainy spring, a hailstorm that thinned the grapes by thirty-five per cent in mid-June without compromising ripening, and a dry and very warm August and September led to the grapes acquiring great structure and, in the case of the red grapes, a wealth of polyphenols. Both the Malvasia and the red wines, which needed some time to smooth out their tannic edges, also showed remarkable longevity.

1998 ***

- A year as sunny as the previous one, but with a more disharmonious weather pattern: spring and summer quite rainy, second half of July and August enormously hot, September rather cool. more uneven: spring and summer quite rainy, second half of July and August enormously hot, September rather cool. At harvest, the berries were small and concentrated, endowed with character but also with edges. This was also generally the case for the wines, especially the reds, which required a light hand in vinification so that their tannins would not be irreparably countered. In general, wines with excellent structure, but less complete than those of 1997.



VINTAGES - 1999/2002

1999 **+

- A fairly good vintage like 1998, but with very different results. Characterised by two opposite sides to each other, two very dry months between mid-June and mid-August, and the following month and a half, which led up to the harvest, cool and rainy, yielded grapes with very small berries, thus rich in aromas, but less rich than expected in structure, given the dilution given by the albeit providential rains of the pre-harvest weeks. The wines turned out fine and balanced, but with not much personality.

2000 **+**

- A great or almost great vintage, more redolent than 1990, richer than 1996, less violent than 1997. A good rainfall between May and the end of July had given the vines vigour and tone, and the months of August and September, with their clear weather and dry climate, closed the circle, giving wines that were opulent and muscular, yet ready and endowed with harmony and softness, perhaps at times a little excessive in their fullness and ripeness, but always endowed with elegance. Medium to good longevity. Very special is the Sorriso di Cielo, almost a late harvest, whose grapes also benefited from a small proportion attacked by noble rot.

2001 *+**

- Vintage that at first seemed only good but soon turned out to be great. An initially very hot summer, first with good rainfall and then, for the whole of August, dry weather, changed its face from the 30th of that month and for the whole of September, becoming cold and again quite rainy. The leaf surface was particularly extensive, and endowed the grapes with great aromatic richness, the berries were rather small and therefore concentrated, while the cold weather in the weeks immediately preceding the harvest preserved the aromas, flavour and acidity. The result: wines with a good structure, rich in freshness, minerality, agility, complexity and great longevity.

2002 *

- A vintage characterised by widespread rainfall throughout the summer, which this meant that the vines vegetated for a long time and were not able to concentrate many substances in the grapes. Thus, at harvest, the ripeness of the grapes was rather limited, and the wines that subsequently emerged, especially the reds, were fragrant but a little green and, on the palate, rather thin. The whites were somewhat more satisfactory.



VINTAGES - 2003/2006

2003 *+

- This was the very opposite of the previous year, and perhaps the most extreme year that we, like all winegrowers in northern Italy, have ever experienced. Starting in May, four very hot months, not only during the day but also, uniquely and exceptionally, at night, led the grapes to ripen very early, between mid-August and early September, to possess fullness but also to be very poor in freshness and acidity. The wines: whites not very fragrant and long-lived, reds not very agile and with somewhat dry tannins.

2004 *****

- This was a vintage that represented for us winegrowers the ultimate in ease, and for the wine the ultimate in harmony, elegance and aromatic fragrance. After a considerable amount of rain fell in the first half of May, the following months were dry, but with very low temperatures, so that the vines never suffered from water shortage and the grapes ripened slowly and harmoniously. The wines were more than satisfactorily structured, very elegant and balanced, and potentially long-lived. This year's champion: the Luna Selvatica.

2005 ***

- Vintage tended to be cool, not as harmonious as 2004: the first half of the summer, which was hot, was followed by two temperate and, towards the end, very rainy months, until the harvest, during which we dealt with the difficult health status of the Barbera and Bonarda grapes with good success. The white wines were fresh and mineral, the red wines fragrant and of medium structure.

2006 *****

- A very good and rather Mediterranean vintage. First a snowy winter and then abundant rainfall in mid-August allowed the vines to suffer for only a few days despite the intense heat and dry weather of the first two summer months. More than a month of clear weather and abundant rainfall in the second half of September then brought the harvest to a conclusion. The resulting wines: voluminous, rich, deep, complete in their serene maturity. Of particular note are Luna Selvatica, Sorriso di Cielo and Sauvignon.



VINTAGES - 2007/2009

2007 **+**

- This was a special vintage because of the type of ripening the grapes had, which was great and determined more by the light radiation, which was particularly gifted by the ultra-violet field, and the great windiness that kept the climate very dry, than by the heat, which was nonetheless quite sustained. The result was opulent, exaggerated red wines, but, especially with regard to our two Guttorni, rich in acidity and minerality that counterbalanced the overflowing fullness. Champion among them was the Vignamorello, of which 2007 was perhaps one of the two best vintages ever produced. As for the whites, agility and sapidity more than peeped out amidst a good structure.

2008 ****

- More than good vintage, which saw a very wet spring, which June, which severely tested the health of the vines, was followed by three months of dry weather, which meant that the grapes concentrate and were endowed with both fullness and good elegance: this was especially the case for the Cabernet Sauvignon and for part of the Barbera and Bonarda, while the white grapes combined good ripeness with equally good flavour. As for the two red wines for ageing, while the Luna Selvatica immediately showed its personality, made up of an intimate union between remarkable structure and clear elegance, the Vignamorello took a few years to open up, relax and show all that it had inside.

2009 **+**

- Good year, in which after a snowy winter and the first two months rainy spring, a period of more than a month and a half of continuous temperature fluctuations between May and July and two subsequent warm and dry months led the grapes to ripen fully, although they differed from one micro-zone to another. The wines resulted as follows: the whites endowed with aromatic fragrance and a certain agility, the reds with good structure enlivened by acidity and freshness, with a peak of excellence in the Vignamorello.