



CIACCI PICCOLOMINI d'ARAGONA

CIACCI PICCOLOMINI d'ARAGONA 2018 HARVEST REPORT

Vintage 2018 in Montalcino has been characterized by a freezing Winter with much snowfall, a very rainy Spring that delayed budding and blooming but, at the same time, was fundamental as a water source for our vineyards waiting for the heat of the Summer. Temperatures were mild in May and June, increasing later in July. This meant a delay in the phenological phases of the vine was evident, we had to wait until the end of the month for the completion of veraison. In August the wet and heat in the morning was atypical of the short but intense precipitation of late Summer.

Finally in September the sun returned. We experienced beautiful days with temperatures between 25° to 27°C during the day and 12° to 14°C at night. This temperature range has certainly favoured the polyphenolic and aromatic concentration in the skins of the grapes. During the first week of September, we started to harvest the Syrah, proceeding then with Merlot and Cabernet Sauvignon, the last among our international varieties. From the second half of September we focused on manual sorting of the Sangiovese Grosso. In line with the seasonal trend (from the quantity point of view) clusters are bigger than in the 2017 vintage. Coldiretti (the Italian agriculture association) expects an increase of the 10 to 20% in terms of quality. Sunny days at the beginning of September helped the end of maturation and the overall health of the grapes. The extreme temperature ranges between day and night also helped increase the aromatic profile of flavors.

