

## 2024 Vintage

The two thousand and twenty-four vintage started out with a mild winter, marked by some rainfall. This contributed to partially restoring water reserves in the soil following a summer with little rain, a situation we had also been able to observe in our growing area over the two previous vintages. Vegetative regrowth of the vine occurred in a context of a mild-weathered spring, with bud break taking place regularly in keeping with its classic timing for each variety. Sprout development was rapid from the outset, facilitated by a period of fine weather between April and the first part of May. The arrival of a meteorologically unstable phase featuring frequent rainfall, especially between late May and June, not only completely topped up the soil water deficit, but also required a considerable agronomic effort by growers in order to maintain the protection of the plants, which at the time were preparing rapidly for flowering. At this stage it could be seen how the number of clusters - and therefore of grapes - was good on average, though not uniform as it depended on the area, variety and single vineyard. Overall however, we can say that in terms of production the vintage was standard. Vineyard management remained all-important with the arrival of summer too, as the seasonal pattern continued as seen in spring, with frequent rainfall combined with high temperatures, though without excessive spikes. Although on the one hand drought-related problems were averted, on the other greater attention to timely agronomic management was required than had been seen for a number of years. With the *véraison*, which took place as per standard timing for each variety, it became clear once and for all that the harvest would take place with traditional timing, and not early as had been the case in the previous vintages. Early monitoring of technological ripening on the white grape varieties at the end of August showed a situation in which the accumulation of sugar content recorded was lower than in previous vintages, with a well-balanced acid profile. The same could also be seen subsequently with the red grapes, so it was immediately clear that the alcohol content in the wines would be lower than in the last few vintages. At this point management of the productive load played a fundamental role for all varieties: in the vineyards which had been green harvested, reducing the production, the grape data were decisively better in terms of accumulation of polyphenols as well. Harvesting operations began early in September for the sparkling wine-base fruit, followed by the white wine grapes from the middle of the month. The picking of the Dolcetto and Barbera next, starting in the second ten days of September, but was affected by bad weather which made progress slow. The same can be said for the Nebbiolos, which were harvested in October as in classic vintages. In general, it is reasonable to expect delicate, elegant wines, with moderate yet well-balanced alcohol, especially as regards the grapes from vineyards with good aspects which were tended by growers with precision.