

CORDERO DI MONTEZEMOLO

BAROLO

Denominazione di Origine Controllata e Garantita

2017

“A year full of significant events”

From December 2016 until the end of March 2017 we attended a fairly mild climate with some sporadic rain or snowfall of a few centimeters (useful for water reserves and to facilitate soil tillage). Very sunny days with temperatures above average have been registered since mid-February, alternating with other colder ones typical of the spring awakening. The buds moved quickly enough and by mid-April the shoots were already 35-40 cm long with the fourth leaf already open. There were 2 important events in this period:

- APRIL 15TH (EASTER WEEK-END) -

Hailed over part of the Langhe (luckily we were spared, apart from some minor damage irrelevant on the Barbera d'Alba vineyards that we grow at the Brandini area). This caused, however, a sharp and sudden drop in temperatures that created the ideal conditions for events that arose after 2 days:

- APRIL 17TH -

Due to the drop in temperatures in the previous 48 hours, a strong, very cold wind picked up, from East to West for the whole day. The violent gusts damaged the tender tissues of the sprouts by beating them all day and finally on the night leading up to April 18th it happened an intense frost that hit not only Piedmont but causing extensive damage from Tuscany upwards. devastating frosts ever



practically all of Europe, in every wine-growing area. One of the largest and most recorded.

These 2 events together damage in our vineyards the bottom of the hill to and the low temperature towards the apex of the history company damage. However, after this harmful changed considerably. Few and lots of sunlight allowed

the vineyard from the end of April to the beginning of June. We had the opportunity to treat the damages, manage the growth of the vegetation and above all, enjoy ideal conditions in blossoming (sun, dryness, little humidity, spring breeze). Very low risk of powdery mildew (considering that we're organic was a big plus).

have also done important hitting in “stripes” from the top, where the wind found a way of “rising” hill. Never recorded in our so huge from spring frosts. event, the situation has rains, rising temperatures, us to work well and a lot in

Damages caused by the frost, one week later, in the Manescotto vineyard (note the part divided by the red line: on one side the shoots are brown and dried out; on the other, the leaves still green)



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- VERY DRY SUMMER -

*The least rainy summer since 2003: very dry and very sunny in June, July, August.
Higher than average temperatures from April to July.*

August and September, however, were less hot than the other years although there was a lot of sun and little rain. Cool nights after September 14th helped to ripen the phenolic part of the Nebbioli. This condition of “freshness” ensured a correct and delicate final ripening of the bunches. In fact, despite the heat, the wines do not seem to show the characteristics of vintages warm but rather, on the contrary, they denote a nice acidity, ripe fresh aromas, soft but not “flat” tannins. We think it was a year to be considered dry rather than hot. The difference was made by the scarce amount of water.

- 2 WEEKS EARLY HARVEST -

Very concentrated: in 15 days the Whites, Dolcetto and Barbera have been harvested. Excellent health status of the grapes and yields about 30% lower than the average, due to drought and frost.

Barolo picking days:

Monfalletto: September 20-29th

Enrico VI: September 26th

Gattera: September 27th

The main aspect for BAROLO 2017, for us, will be the first official release of the CERTIFICATION ORGANIC on the 3 labels (Monfalletto, Enrico VI and Gattera). We are very proud to be able to be among the first “historic” companies to exhibit our commitment to environmental sustainability and we are convinced that many other companies will follow us in the future. A path started in 2013 with the desire to guarantee to the customers a precise, rigid and controlled protocol and not “self-declared” based on convenience. “Green awareness” is an indisputable value that consumers attribute to those who are more virtuous. It is not just a question of making good wine but today, wine and companies must demonstrate the ability to make excellent products by respecting natural and human resources, in accurate way. Too many, we believe, are the producers who proclaim themselves as such but to whose submission of controls are shown to be contrary and not very confident. Too comfortable and unreliable. Young people, young consumers, are prepare; they require transparency, consistency and seriousness. In this we believe we can demonstrate our commitment and we are convinced that market will appreciate it and will be a friend of our value.



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