



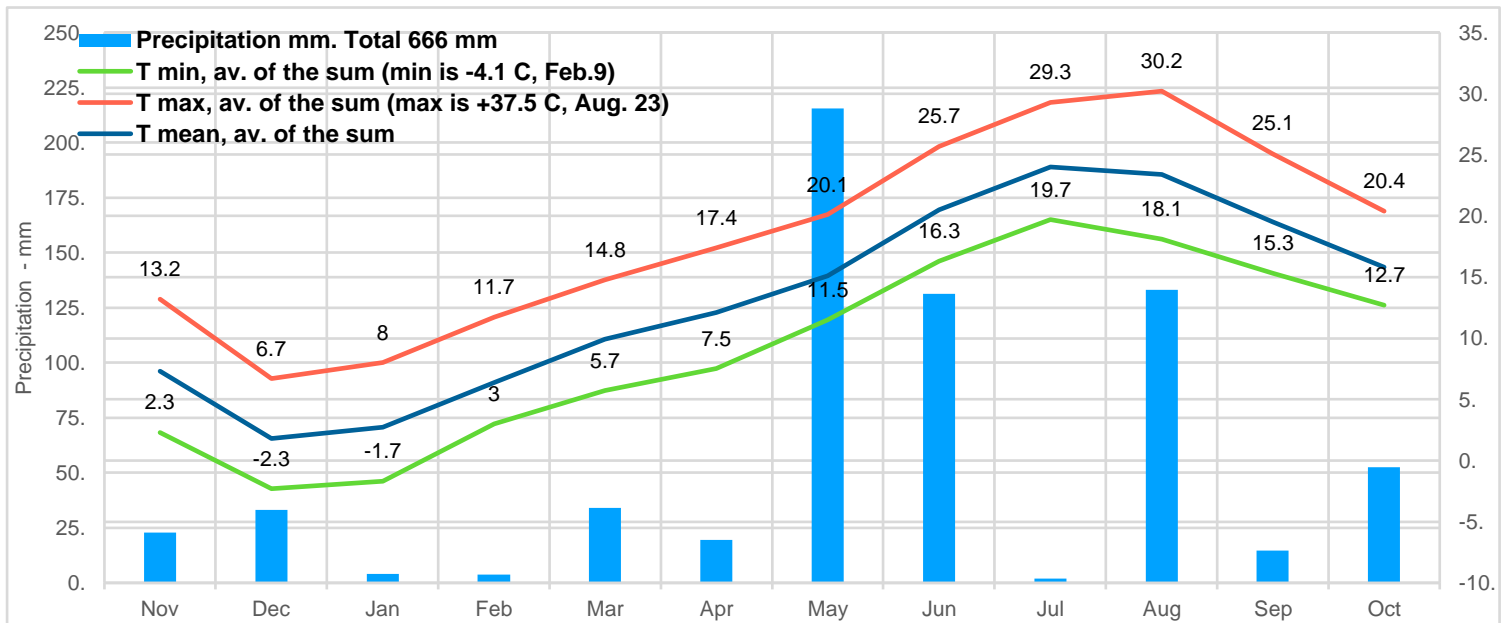
GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

Impressions of the Vendemmia 2023



Meteorological data Nov. 2022 - Oct. 2023



Phenological stages 2023

	Nebbiolo	Chardonnay	Pinot Nero	Barbera d'Alba
Budding	20 March - 25 March	26 March - 2 April	26 March - 2 April	1 April - 5 April
Flowering	1 June - 15 June	25 May - 5 June	25 May - 5 June	5 June - 15 June
Fruit set	15 June - 25 June	10 June - 15 June	10 June - 15 June	15 June - 20 June
Bunch closure	15 July - 20 July	1 July - 5 July	1 July - 5 July	10 July - 15 July
Veraison	10 August - 30 August	4 August - 10 August	4 August - 10 August	15 August

Making an assessment of 2023 means dealing with a year out of the ordinary: twelve months during which we were faced with several challenges and difficult choices which have nonetheless provided as many opportunities to analyze who we have become, how we grew over the past years as well as the path we want to draw ahead of us.

Looking back, I can't be but happy that a memorable vintage like this one has come after ten years of harvests.



2023 vintage differed from 2022, which was known as one of the driest years in recent history. Vines entered dormancy smoothly and the soils were arid, a condition persisting until the first substantial rainfalls in May. The winter was mild, the first frost arriving in February. Serradenari was not affected thanks to thermal inversion and warm air, protecting its high-altitude vineyards. About 60 centimeters of snow fell down in La Morra on the 27th of February, eventually bringing the desired moisture.

Consistently cool temperatures delayed the start of budbreak to the

last days of March. The growth was quite heterogenous from plant to plant and the overall conditions initially suggested that an abundant crop would be possible.

Being aware that the adoption of certain methods in a year like this would imply accepting the concrete possibility of losses, we chose to implement experiments in some plots, resorting to alternative natural products against downy mildew, among which potassium bicarbonate, yeast and seaweed extracts, acting as natural elicitors, with the aim of cutting down the quantities of copper used.

During May and June, prolonged heavy rains (which caused 70% of 2022 total rainfall falling in just two months), humidity and warm temperatures created the perfect conditions for the spread of the fungus, which has proved to be particularly aggressive. As a consequence, 35% of the clusters in the plots subject to testing went lost. The abundance of water and heat made vegetation grow rapidly, to the point that canopy management required almost twice the standard time. The extra growth of vines was managed by braiding, namely wrapping the extra growth shoots around the top-level wire, hence preserving the apex instead of simply cutting it.



Thoughtfully planned manual work in the vineyards has been key to approaching many challenges in the most effective way, another example being Pinot Noir. One of the three clones we have is characterized by compact bunches, which have become particularly prone to botrytis with the approach of ripeness, as a consequence of the weather conditions observed in the last years. Soon after flowering, we carefully removed the central part of each future cluster, one by one, so as to make them sparser and avoid a potential onset of the disease.

The third quarter witnessed hot temperatures, reaching 38° in the region in August; September and October were particularly dry and abnormally warm, even though the microclimate generated by

surrounding woods played a significant role in climate mitigation and turf protection, while favoring thermal excursions. In order to support phenolics ripening, ensure fruit health and finally prepare the vineyards for the harvest, we removed unperfect berries and clusters, this step requiring a surgical selection that went on throughout picking, to make sure that grapes arrive sound in the cellar.

Harvest Dates

Wine	Grape	Date
Langhe Nebbiolo Pian delle Mole	Nebbiolo	6 Oct.
Barolo Marassio	Nebbiolo	11 Oct.
Barolo Serradenari	Nebbiolo	12 Oct., 13 Oct., 15 Oct., 16 Oct
Barolo La Tartufaia	Nebbiolo	15 Oct . and 16 Oct.
Barbera D’Alba	Barbera	21 Sept. and 22 Sept.
Chardonnay La Tartufaia	Chardonnay	4 Sept. and 5 Sept.
Pinot Nero La Tartufaia	Pinot Nero	7 Sept.

The harvest started in early September, about twelve days later compared to previous year. Pinot Noir turned out to be of outstanding quality, as well as Chardonnay. A little percentage of it was unusually affected by noble rot, as a result of damp, misty, windless mornings and dry, sunny afternoons. As for Barbera, we can state that it showed significant resistance to heat waves and sunburns. Fruit ripeness was reached without any consequences in terms of high alcohol levels. The harvest was completed in a couple of days, between the 21st and 22nd of September. The first grapes of Nebbiolo were collected a month later, beginning with Marassio plot, even though it has traditionally been known as a tardy vineyard.

2023 closed with an overall loss amounting to 20%, which, given all that has been described so far, we still consider a considerable achievement.

Today, I am pleased to note that the vinification process has gone beyond our expectations.



Alcoholic fermentations always start naturally and this year were particularly speedy, as far as Chardonnay, Pinot Nero, Barbera d'Alba and Langhe Nebbiolo are concerned.

Barolo's fermentation proceeded more smoothly and relaxedly, but still quite fast compared to past vintages. All the wines have developed beautifully, with no reduction issues nor insurgence of off-flavors, never reaching the high limit of temperature. Their pH was a little higher than usual, but their acidity was notable from the very

beginning, as well as, surprisingly, their fine balance.

As mentioned at the very beginning, it was a year beyond any rules or familiar schemes, which kept our team tense all the time. This extreme, unpredictable vintage also reminded us that Nature has her own laws, and today's winegrower should be free from any habits or pre-defined formula, sensing Nature rather than following conventions. Indeed, from a quality perspective, 2023 turned out to be a vintage in which the craftsmanship of the winegrower, together with the individual village and the vineyard, has come to the foreground.

Scientific observation represents a powerful tool, capable of guiding us in this context. This is why, starting from this year, we have begun implementing microbiological analysis of soils on each plot, before harvest and during the different stages of fermentation. The operation serves the dual purpose of studying soil and vineyard's microbiomes as well as fermentation kinetics and eventually assessing the impact of climate change over the next years

Although it is too early to draw any meaningful conclusions, we can't but be proud of our work. We understood more than ever before that the keywords guiding our action should be sensitivity, flexibility and adaptability to change and this wealth of knowledge will accompany us in what is coming next.