



CONSORZIO  
DEL VINO NOBILE  
DI MONTEPULCIANO

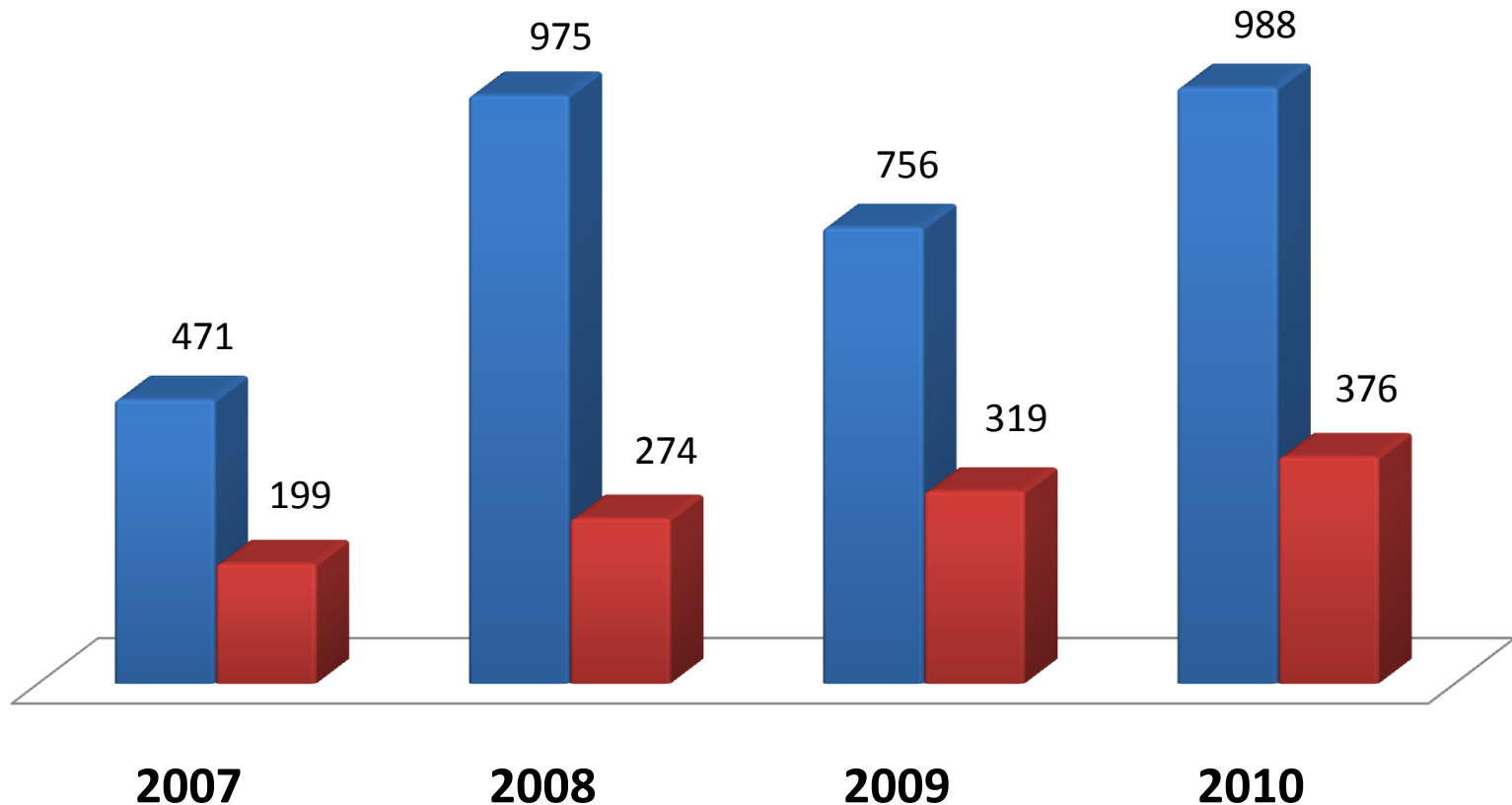
Preview Tasting 2011

*VINO NOBILE DI  
MONTEPULCIANO*  
**VINTAGE REPORT 2010**

*Giovanni Capuano*

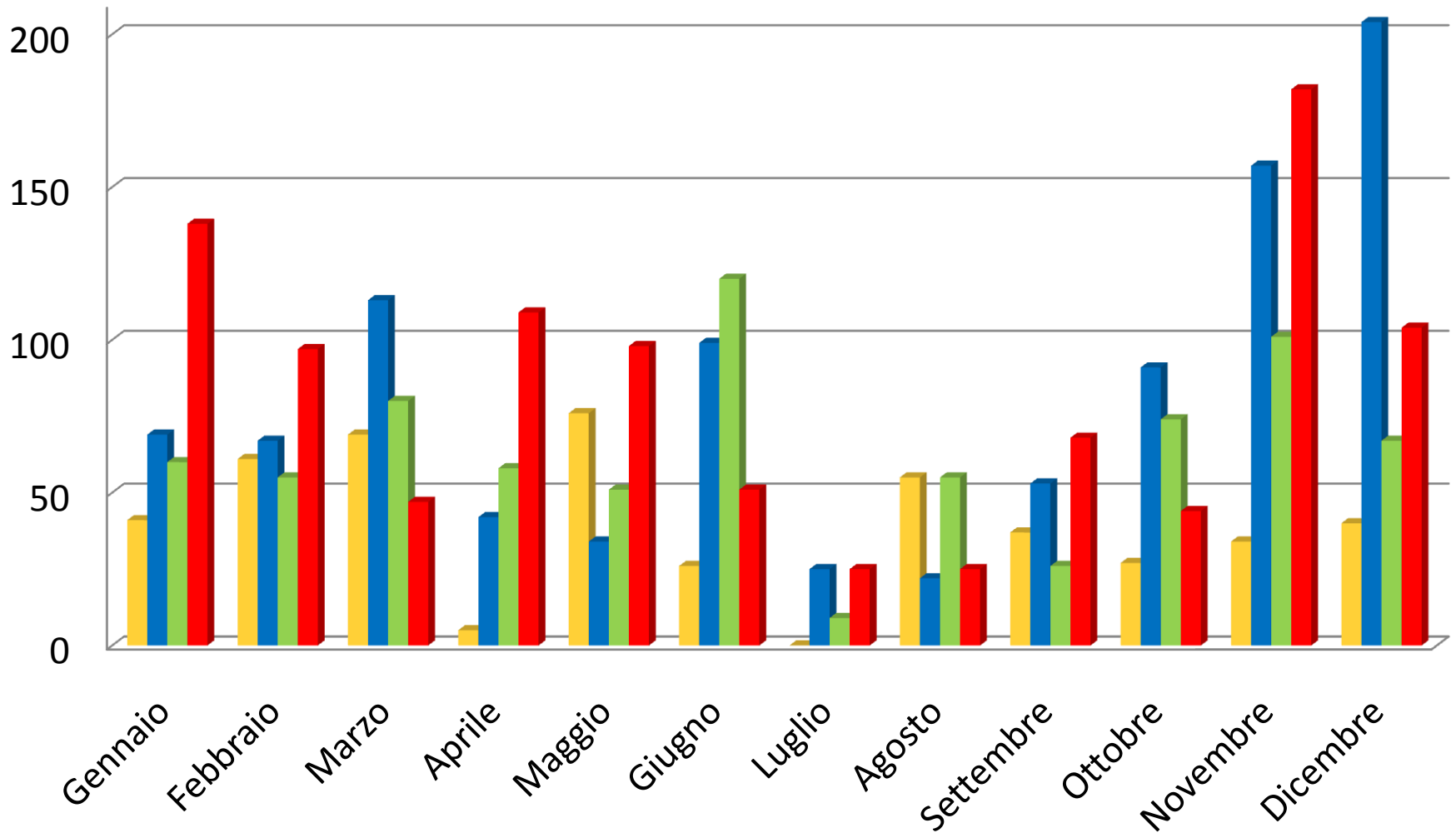
# 1. Annual rainfall (2007-2010)

- mm of rainfall in solar year
- mm of rainfall in vegetation development period (1/4-30/9)



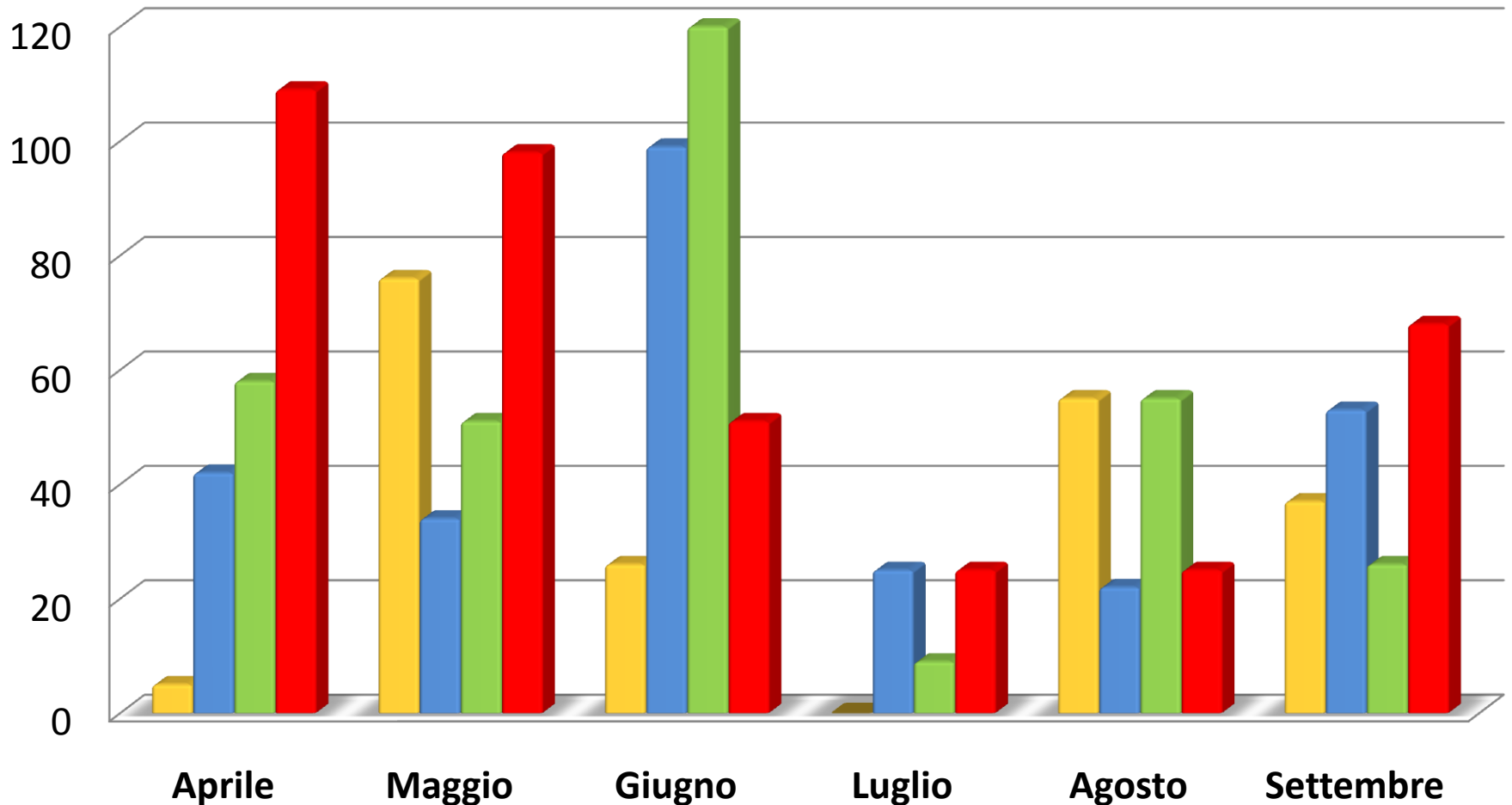
## 2. Monthly rainfall distribution (2007-2010)

2007 2008 2009 2010

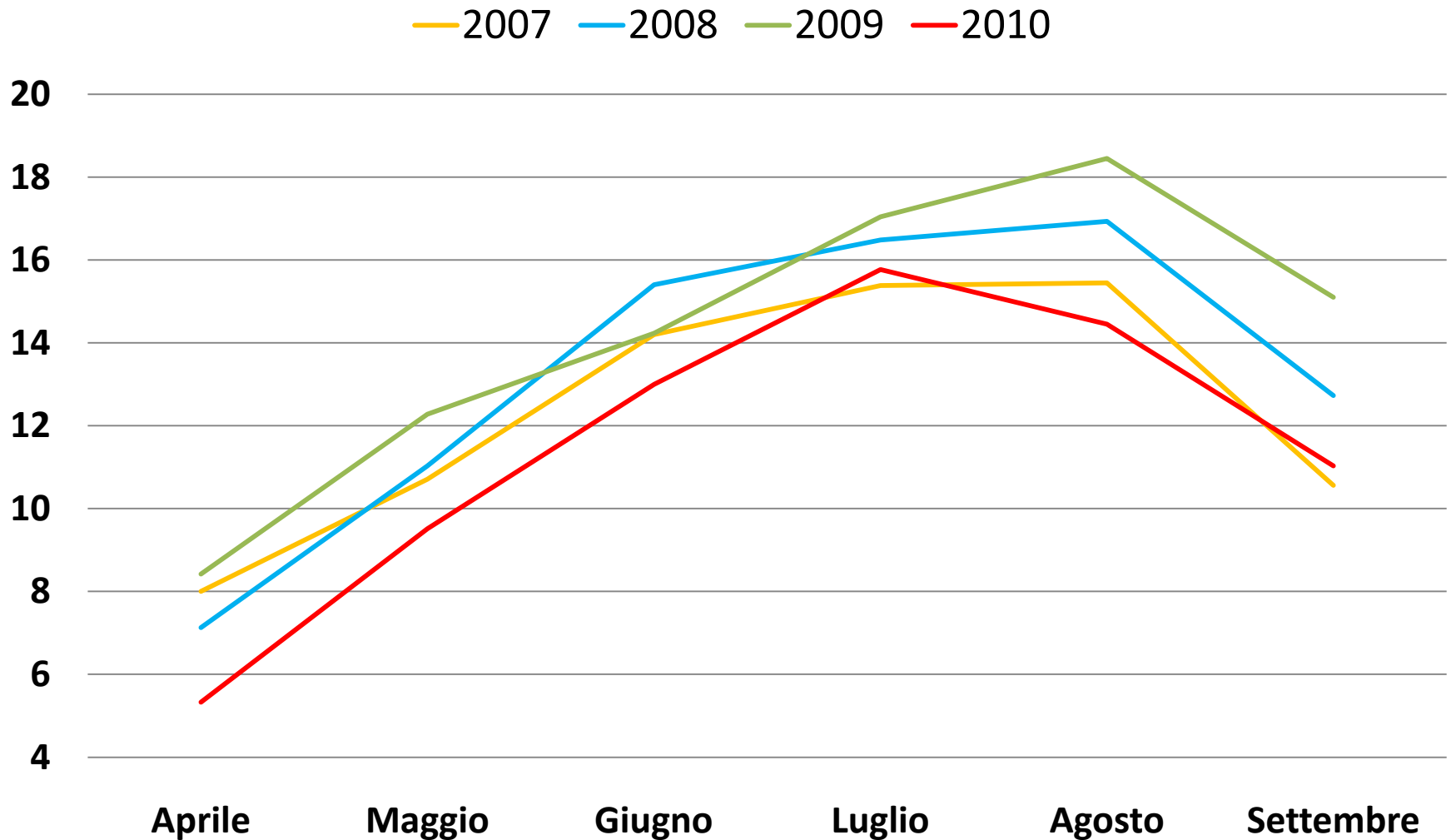


### 3. Rainfall during vegetative period (2007-2010)

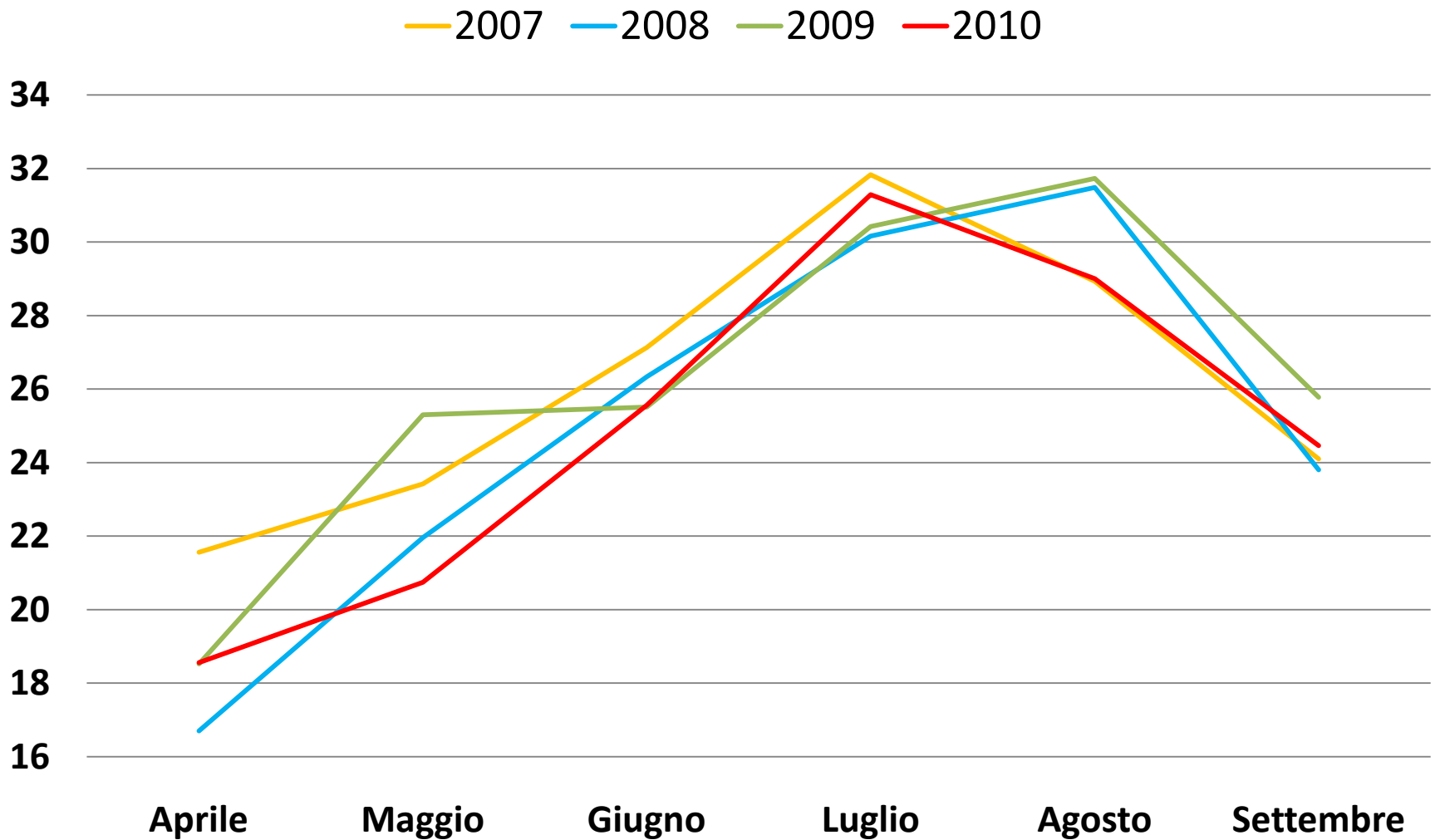
2007 2008 2009 2010



## 4. Average minimum temperatures during vegetative period (2007-2010)

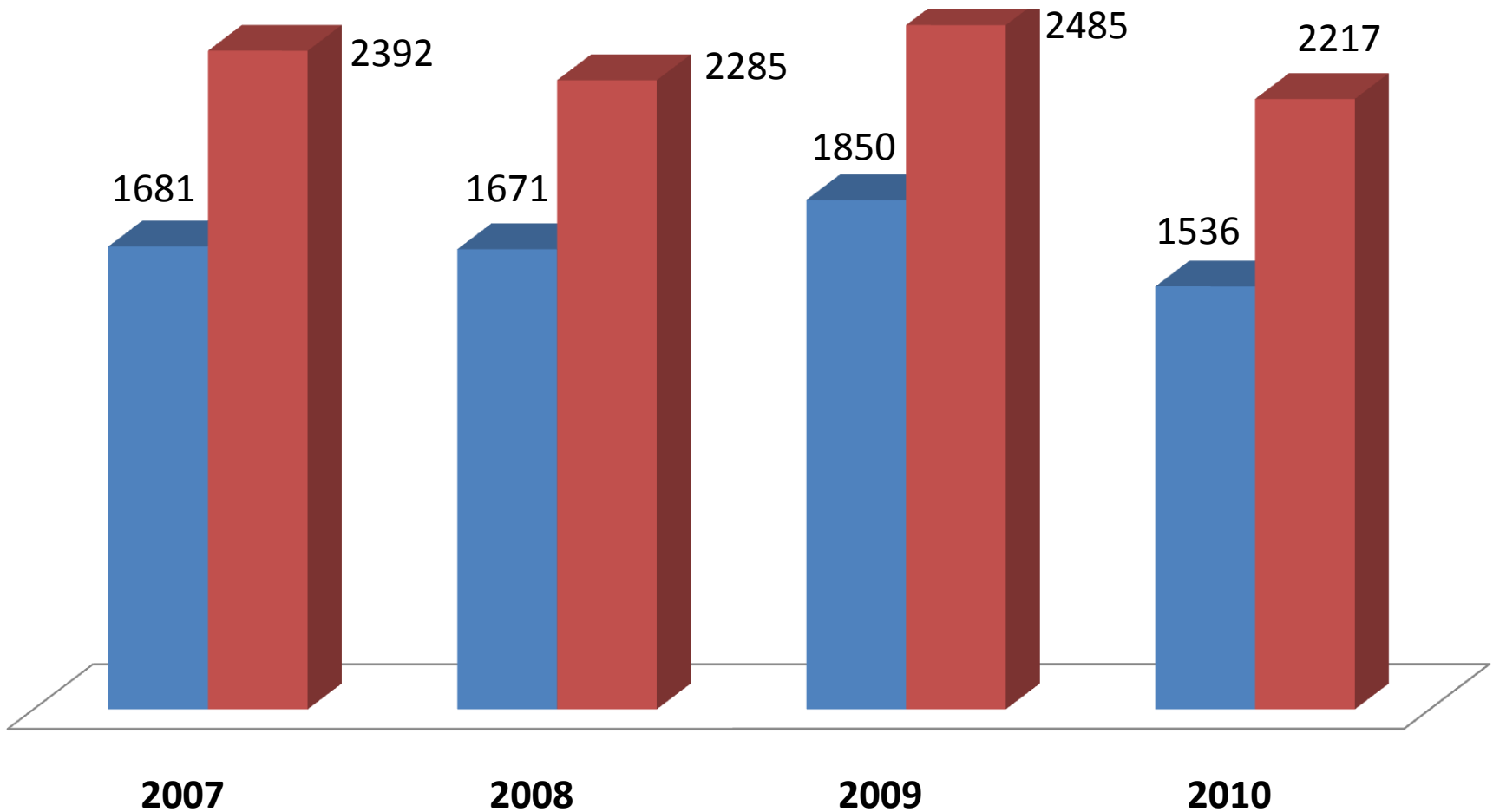


## 5. Average maximum temperatures during vegetative period (2007-2010)



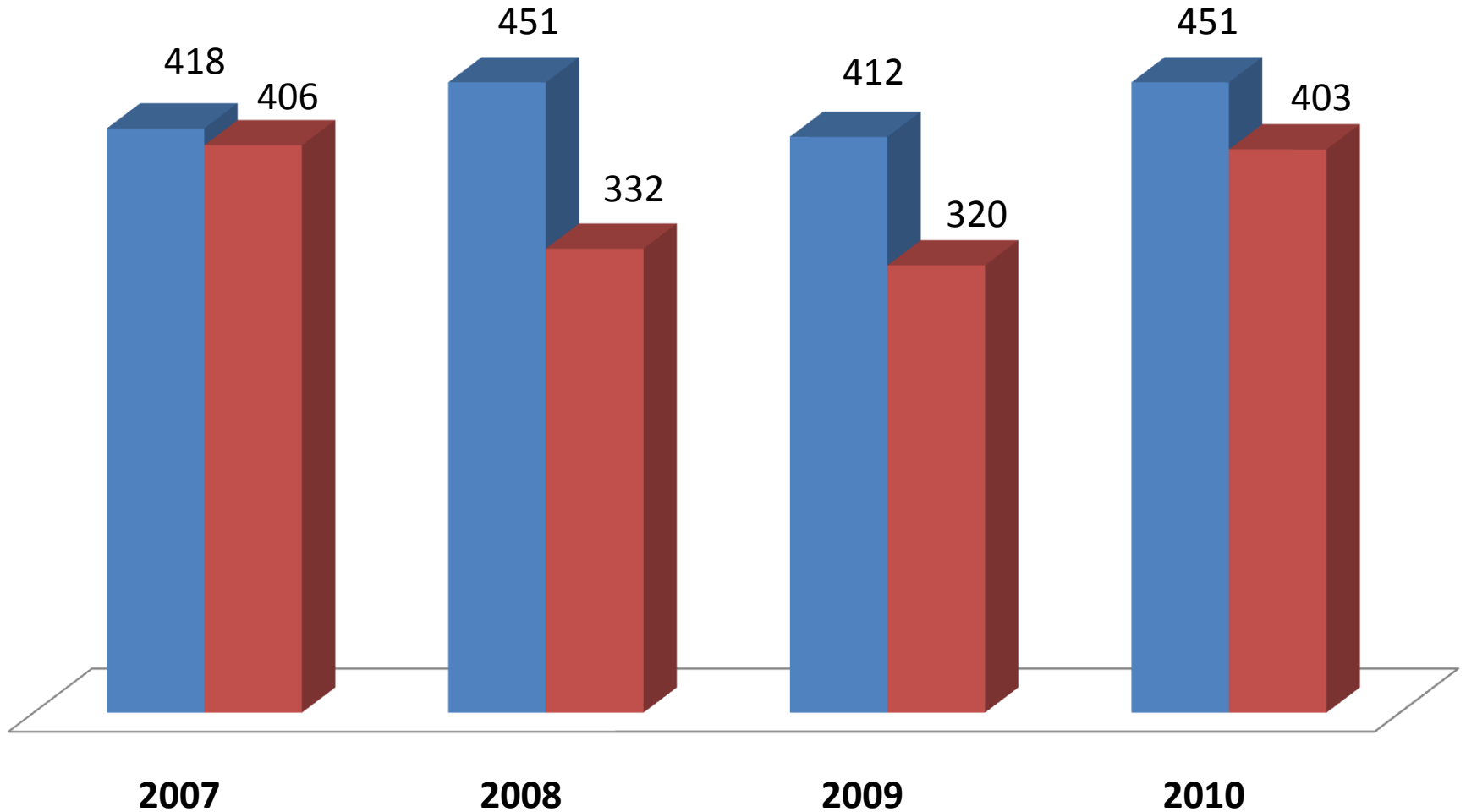
# 6. Bioclimatic indexes

- **Winkler:**  $\Sigma$  of average temperatures above 10°C from 01/04 to 30/09
- **Huglin:**  $\Sigma$  of average calculated between maximum and average temperatures above 10°C from 01/04 to 30/09



# 7. Bioclimatic indexes

■  $\Sigma$  escursioni termiche di Agosto    ■  $\Sigma$  escursioni termiche di Settembre

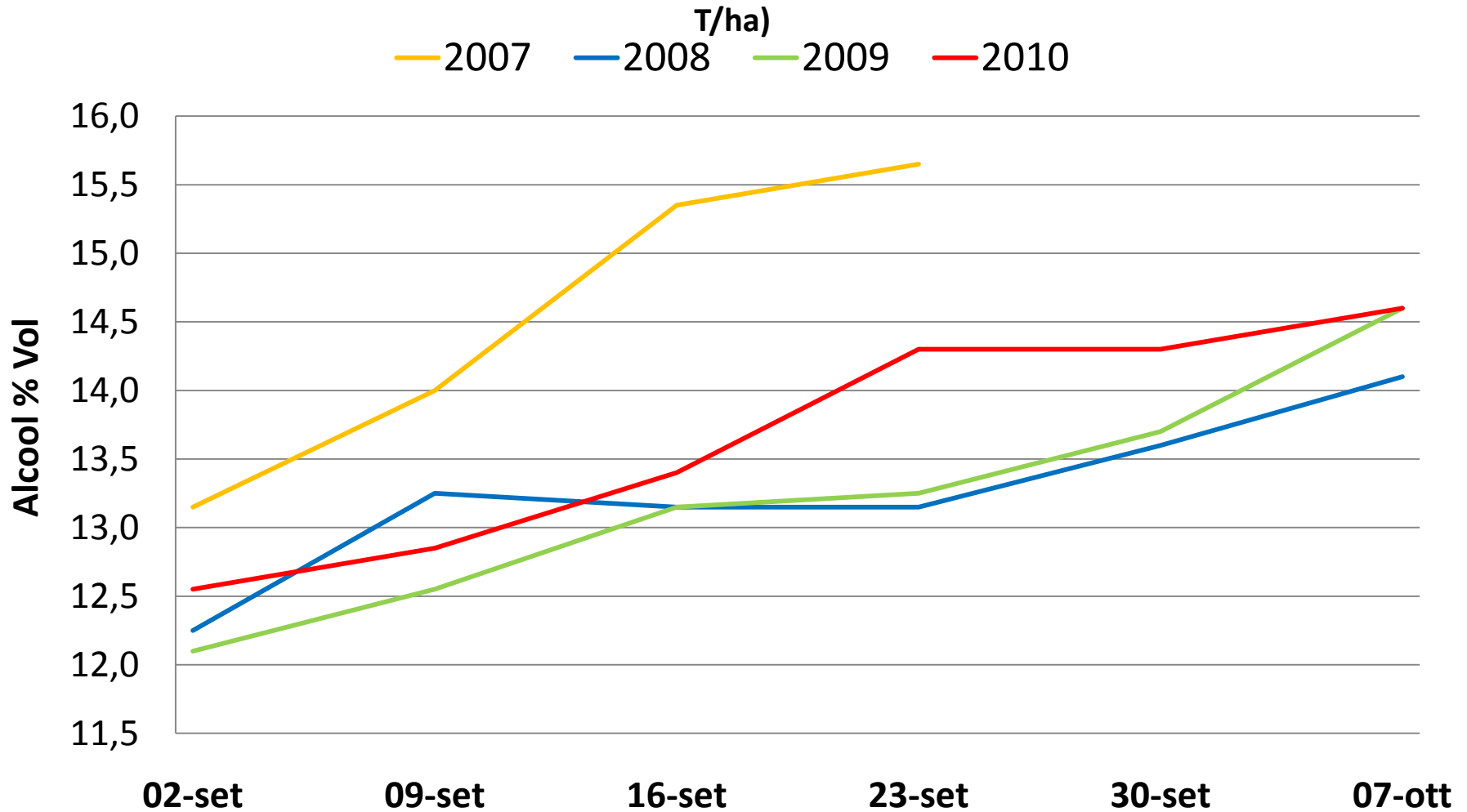


## 8. Phenological and harvesting phases

|                         | 2007                | 2008                 | 2009                       | 2010         |
|-------------------------|---------------------|----------------------|----------------------------|--------------|
| <b><i>Budbreak</i></b>  | 1-8 April           | 3-13 April           | 2-12 April                 | 5-16 April   |
| <b><i>Flowering</i></b> | 14-25 May           | 26 May<br>15 June    | 21-31 May                  | 4-14 June    |
| <b><i>Veraison</i></b>  | 20 July<br>9 August | 26 July<br>23 August | 23 July<br>18 August       | 2 -24 August |
| <b><i>Harvest</i></b>   | 18-28<br>September  | 1-10 October         | 25 September<br>10 October | 1-10 October |

# 9. Sugar accumulation trends during ripening

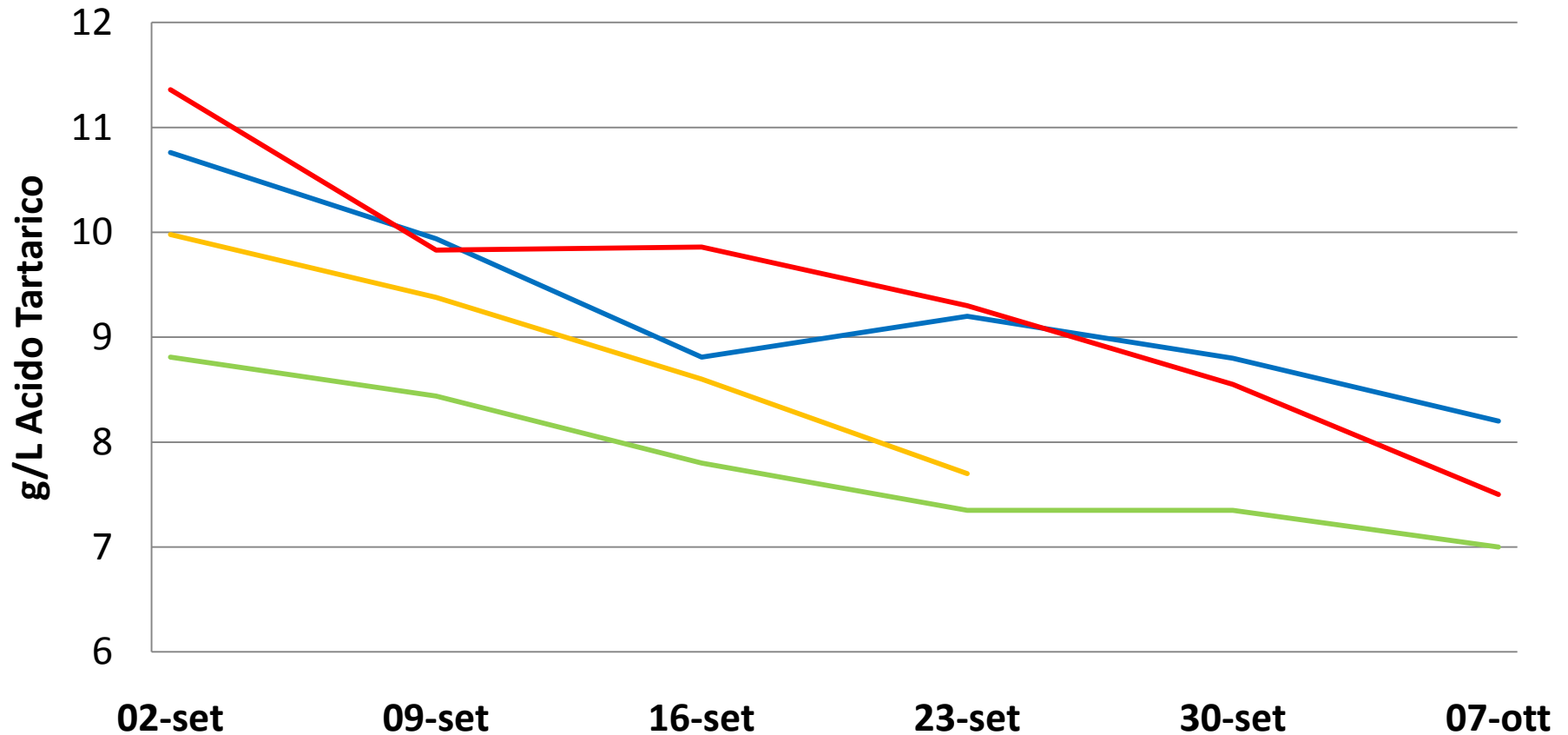
(Sangiovese; 380 m.a.s.l; clay-based soil; 5200 plants per ha.; production 6-7



# 10. Degradation of acids trends during ripening

(Sangiovese; 380 m.a.s.l; clay-based soil; 5200 plants per ha.; production 6-7 T/ha)

— 2007 — 2008 — 2009 — 2010

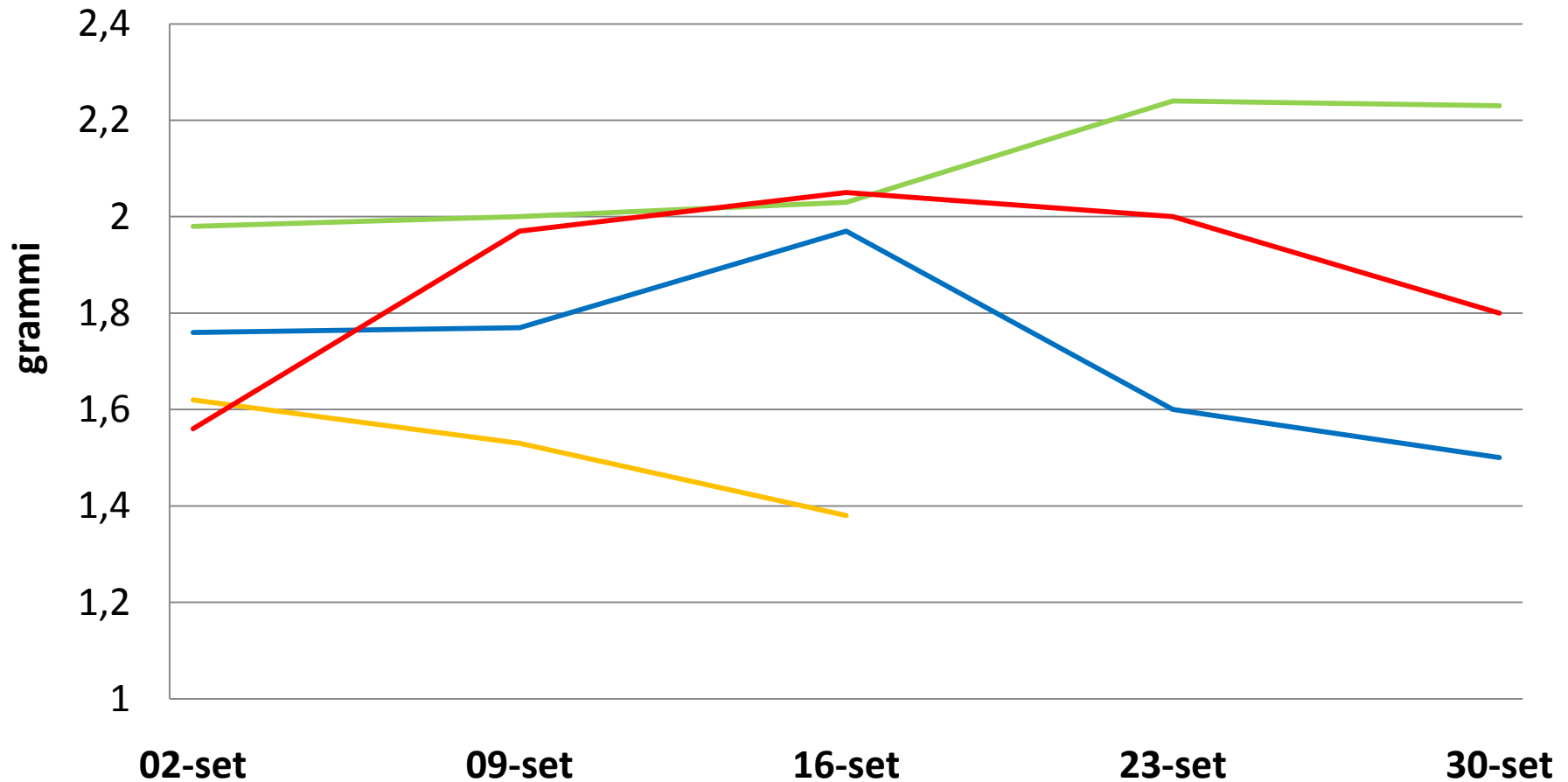


# 11. Development of average grape weight during ripening.

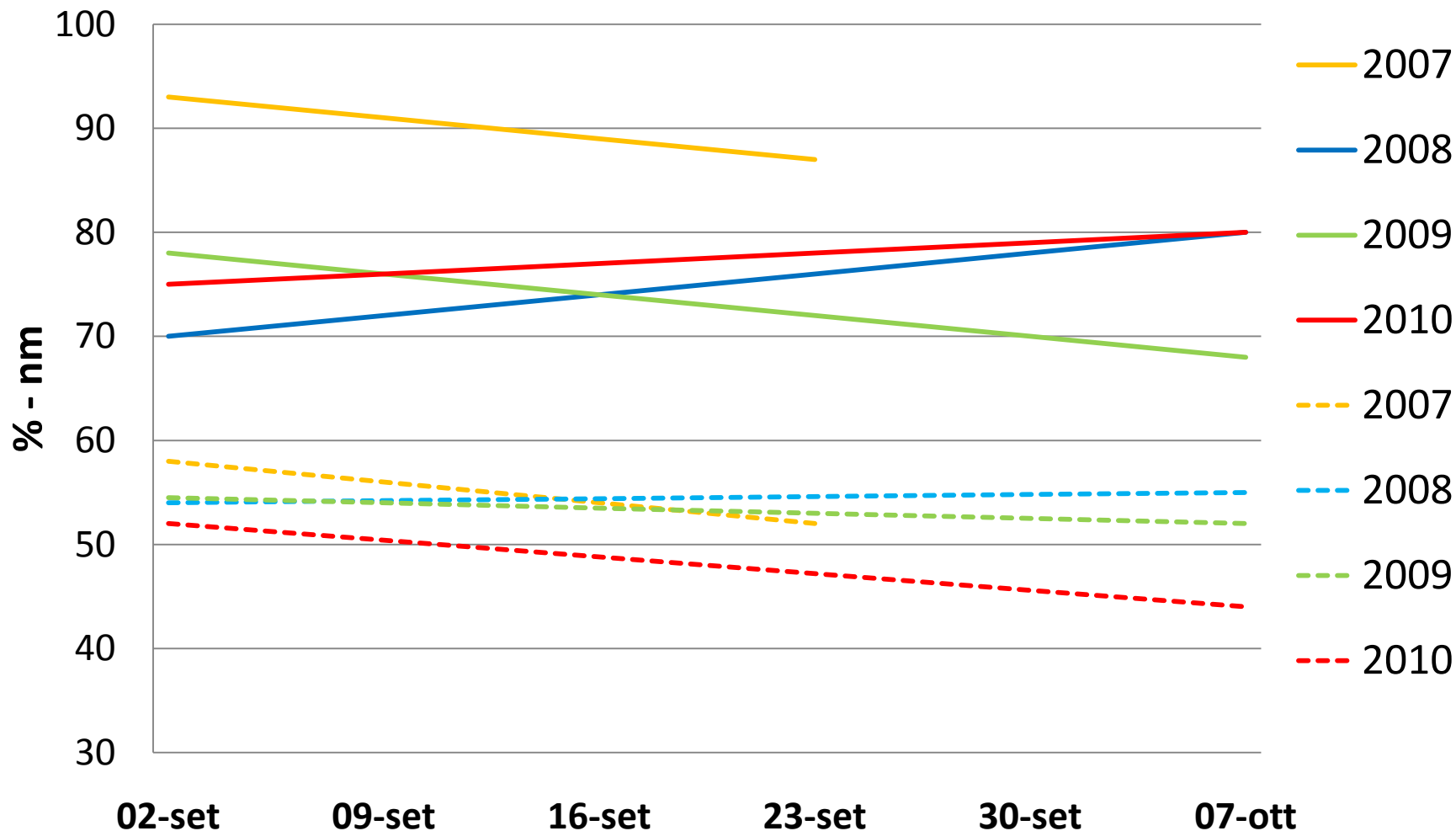
(Sangiovese; 380 m.a.s.l; clay-based soil; 5200 plants per ha.; production 6-7

T/ha)

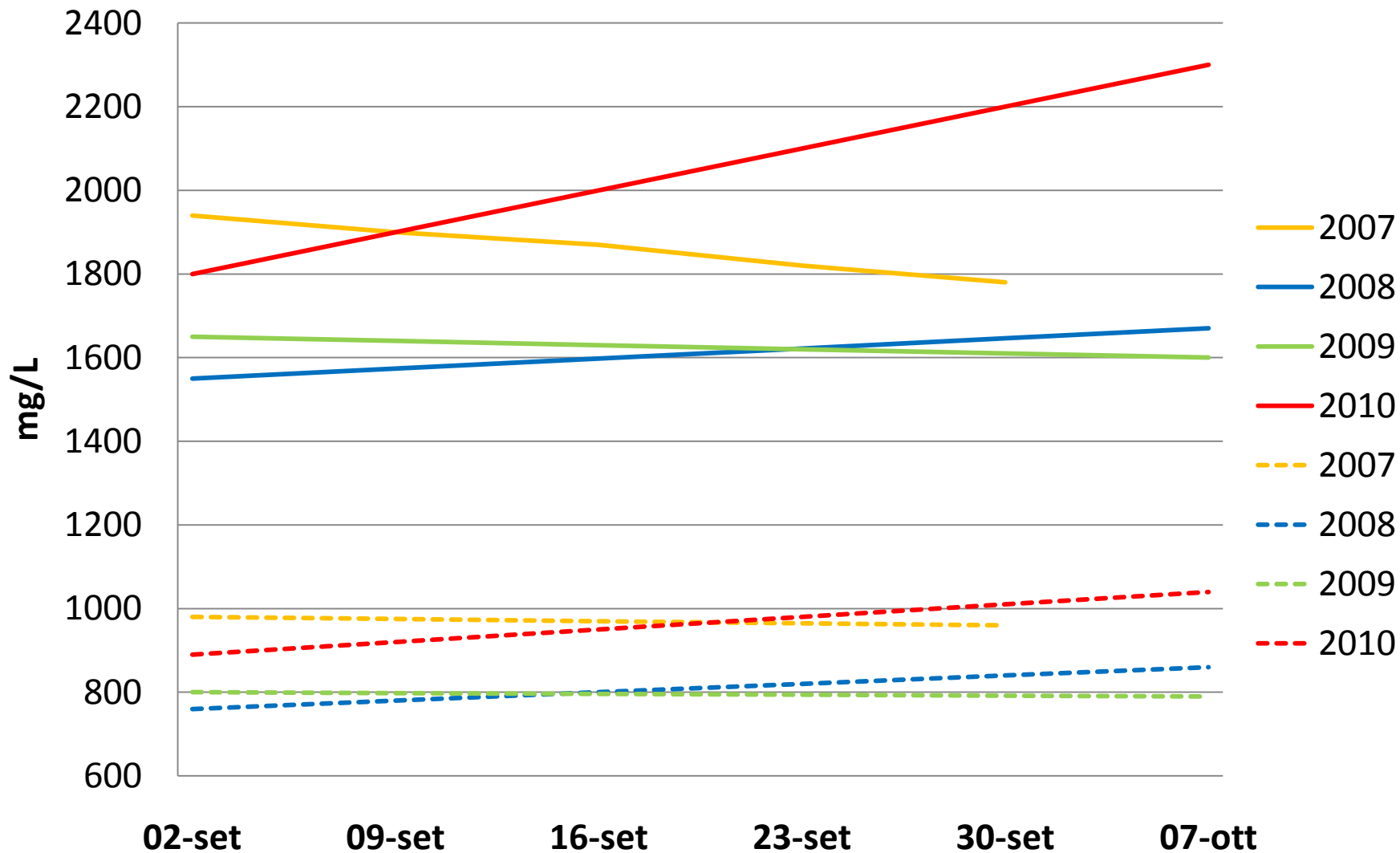
— 2007 — 2008 — 2009 — 2010



# 12. Phenolic index at 280 nm (—) Tannins in grape pips % (---)



# 13. Potential anthocyanans pH 1 (—) Extractable anthocyanans pH 3,2 (---)



# 14. Analytical data for Sangiovese wines originating from the same vineyard (2007 – 2010)

(Sangiovese; 380 m.a.s.l; clay-based soil; 5200 plants per ha.; production 6-7 T/ha)

|                                | <b>2007</b> | <b>2008</b> | <b>2009</b> | <b>2010</b>  |
|--------------------------------|-------------|-------------|-------------|--------------|
| Alcohol (% Vol)                | 15,60       | 14,10       | 14,70       | 14,65        |
| Reducing sugars (g/L)          | 2,00        | 1,00        | 1,00        | 1,00         |
| Total dry extract (g/L)        | 35,8        | 34,6        | 31,8        | 31,5         |
| Total acidity (g/L A.T.)       | 5,39        | 6,03        | 5,29        | 5,51         |
| Volatile acidity (g/L A. A.)   | 0,58        | 0,46        | 0,41        | 0,44         |
| pH                             | 3,58        | 3,40        | 3,60        | 3,55         |
| Colour intensity               | 14,78       | 13,82       | 8,94        | <b>15,60</b> |
| Shade                          | 0,56        | 0,58        | 0,76        | 0,61         |
| Total polyphenols (mg/L A. G.) | 3856        | 3462        | 3165        | <b>3582</b>  |

# Summary of 2010 vintage

## Weather



## Response of vines

1. Cool, rainy April and May.
2. Rapid increase in temperatures in June.
3. Moderately hot June, July and August with little rain.
4. In September, good temperature variation between day (25-27°C) and night (10-14°C; 7-8°C) and little rain.

1. Slower budbreak and vegetation growth; delayed beginning of flowering.
2. Rapid beginning and completion of flowering; sharp acceleration in vegetation activity.
3. Slowing/halting of vegetation development in the first week of August (light drought); veraison begins and is complete within 20 days. Further catching up of vegetation delay.
4. Gradual, progressive and even ripening in the various vineyards.



CONSORZIO  
DEL VINO NOBILE  
DI MONTEPULCIANO

## The wines of 2010

- Vibrant, subtle aromas with prevalently floral and red fruit sensations: very clearly typical varietal expression of the Sangiovese grape.
- Very distinct colour, good structure based on mature tannic texture and average acidity.