2022 VINTAGE FACT SHEET

Weather trends

For the first three months of 2022, temperatures for the period were average or somewhat above the norm (February) accompanied by decidedly low rainfall, which came in at around 50% of the average, and which was unable to fully replenish the soil water reserves. In fact, after an extended period of drought, in the last three months of 2021, when only about 250 mm of rain fell onto the dry cracked soil along with just about 80 mm of rain over the first three months of 2022, there was just enough water to irrigate the soils on the plains. However, this was not the case in the hills, where much of the water would run off downslope and was therefore unable to soak into the deeper layers of the soil.

The recorded temperatures and rainfall were normal only for April. Instead, May, June and July saw temperatures that were significantly higher than the historical averages (+2.5°C, +4°C and +3.2°C respectively) with clearly less precipitation in May and June and average rainfall in July. Though August rainfall was in the average, the month saw an unusual rise in temperature (+1.2°C). Instead, September had temperatures that were just slightly cooler than normal (-0.7°C) with abundant rain concentrated over the final days of the month when the harvest was practically over. The last three months of the year continued to record decidedly higher than average temperatures with average precipitation for the quarter.

As concerns the outcome of the development of the vegetative productivity of the vines, the salient aspects of 2022 were the high average temperatures in May, June, and July. This increased temperature, and the distribution of rainfall, instilled significant acceleration in the vines' vegetative development and shortened some phenological phases, which brought the crop in decisively in advance. In fact, although the 662 mm of total annual rainfall was within the average for the Poliziano district, there was 38% less rain over the first 8 months of the year whilst the last 4 months showed a 35% increase. Nevertheless, rainfall distribution was such that it succeeded in compensating for the vineyards' water consumption (evapotranspiration) and, in generally avoiding the onset of any water stress events.

Monthly temperatures and rainfall in 2022 taken in the municipality of Montepulciano (Lat 43.085 Lon 11.844; 335 m asl)

	Average maximum temperatures (°C)	Average minimum temperatures (°C)	Average temperatures (°C)	Deviation of average temperatures from the multi-year monthly average (The = sign indicates a deviation within ± 0.5 °C)	Precipitation (mm)	Deviation of monthly precipitation from the multi-year monthly average (↑ greater than +20%; ↓less than -20%; ↔ ± 20%)
January	9.5	2.2	5.9	=	17	↓
February	12.4	3.3	7.9	1.9	31	↓
March	13.3	3.2	8.3	-0.7	27	↓
April	17.0	6.3	11.7	-0.6	60	↔
May	25.5	12.7	19.1	2.5	18	↓
June	31.8	17.4	24.6	4.0	19	↓
July	34.6	19.6	27.1	3.2	40	↔
August	31.2	18.5	24.9	1.2	37	↔
September	24.6	13.9	19.3	-0.7	143	↑
October	22.5	12.6	17.5	2.7	61	↓
November	14.5	6.9	10.7	1.1	98	↔
December	11.9	6.0	9.0	2.5	111	↑

Vegetative-productive behaviour

The Sangiovese vines began to sprout in late March. This lasted until the end of the third week of April due to a storm in early April that brought rain and lowered temperatures, which slowed the vegetative awakening. In the weeks following budding, growth of the shoots was slow until mid-May when there was a very strong

acceleration due to the rapid rise in both the minimum and maximum temperatures. Actually, with maximum temperatures rising close to 30°C in the second half of May, shoot growth of 5-6 cm per day was seen. This luxuriant vegetative activity was followed by a precocious and brief flowering that occurred mainly in the final decade of May.

Though the persistence of favourable temperatures also kept the vegetative growth rate high through June, towards the end of the month it began to slow, especially in soils with lower water holding capacity. This was not a normal slowdown in vegetative activity, favoured by a slight reduction of water, which can usually be seen when the onset of ripening is approaching (still a long way off at that stage). Instead, it was the sign of an incipient water shortage. Intense evapotranspiration, favoured by high temperatures and low relative humidity, was leading to the depletion of the water reserves in the soil.

Just as the first symptoms of water stress were beginning to become apparent, on 8 July, a first heavy rainfall arrived, which rehydrated the soil and vines sufficiently. In the days that followed, temperatures remained high and relative humidity low, whilst providentially, on 28 July, another downpour arrived, which once again re-established the water balance. This situation of continuous and sufficient compensation of the water lost by the vineyards through evapotranspiration persisted until the harvest. Indeed, there were short, efficacious showers even in August and the first three weeks of September. Under these circumstances, veraison took place between 20 July and mid-August, while ripening initially proceeded rapidly and then slowed down as the temperatures dropped in September.

Harvesting operations took place in the different areas of the denomination mostly during the second half of September. Although production was quantitatively lower than average, once harvested, the crop proved to be top quality and decidedly more abundant than in 2021. In fact, the grapes showed good contemporaneity between technological maturity and phenolic ripeness and an excellent state of health due to very low pathogenic and parasitic pressure.

Summary of the main phenological stages

Sprouting: 27 March - 20 April.
Flowering: 21 May - 2 June.
Veraison: 20 July - 16 August

2022 Wines

When tasted after malolactic fermentation, the 2022 vintage wines have shown very intense colours whilst expressing notable aromatic complexity. Concentration, which is supported by abundant, fine, and pleasant tannins and medium acidity, has proven to be very good. Analyses have found high values for colour intensity and tonality, alcohol, extracts, and total polyphenols whilst acidity and pH levels were found to be average.

Giovanni Capuano, 24 January 2023