

2021

THE HARVEST IN BROLIO



HARVEST REPORT 2021 by
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GRAPE HARVEST 2021

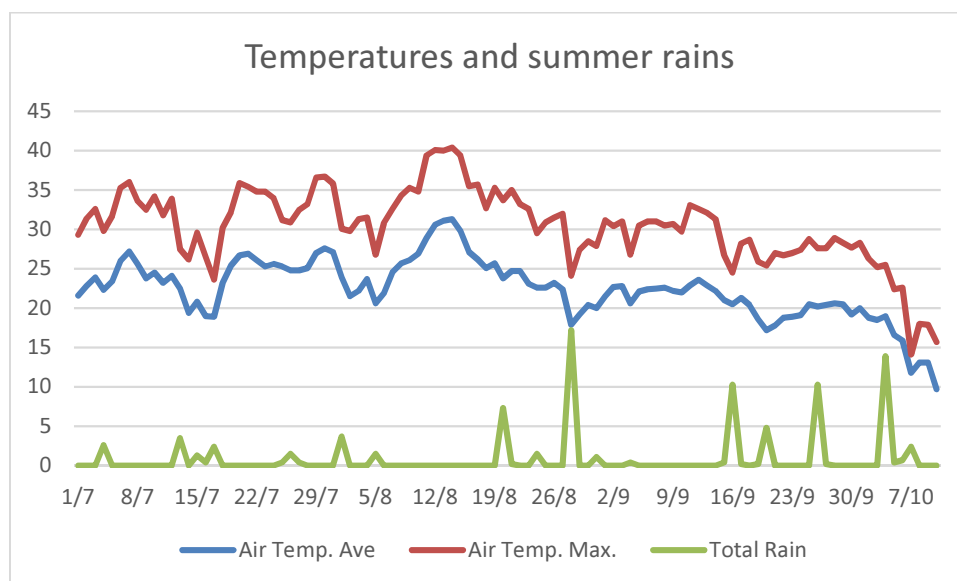
By now, we have become accustomed to harvests that are different from year to year.

The harvest of 2021 was no exception. We must start from the month of April, when on the night of April 8, the temperature dropped below zero for several hours causing serious damage to the young grapevine shoots in various areas of our estate.

The initial reaction was of great dismay: in the lower areas of the vineyards, the first shoots had suffered from the frost, and everything seemed compromised.

We waited patiently for May, when the basal buds of the spurs began to sprout and some produced flowers. But the plants were unbalanced, suffering.

With the arrival of high temperatures in June, the vegetative activity increased the growth rate exponentially, complicating the management of the leaf walls. Plants always have this great ability to recover, which in this case made the management of the shoots and the cleaning of the basal part of the plant quite difficult. However, despite everything, we arrived to the end of July with the vineyards in order and with the plants in excellent health. The discrepancy of the *veraison* was still evident, even inside the same plant, where the shoots not damaged by frost had ripened normally, while the secondary shoots still had non-ripened bunches. Drought was an additional problem, given that from June to August there were only 57 mm of rain and maximum temperatures above even 40 ° C were reached. The drought and the great heat put a strain on the resistance of the vineyards especially in the stoniest areas and those most exposed to the heat of the afternoon.



But nature is always full of surprises and resources. Although the rains in September continued to be scarce, average temperatures decreased, and all of the bunches ripened fully. What is certain is that the climatic conditions accelerated the ripening of all the grapes, without however creating concentrations or imbalances in the various parameters considered for the evaluation of the harvest period.

On August 30th we started the harvest of the Chardonnay, perfectly healthy and ripe, and in early September the Merlot harvest began, which culminated with the harvest of the crus for Casalferro, ending on September 14th. The grapes are perfect, ripe and very colorful.

After the Merlot harvest, the **Sangiovese** harvest began, scrupulously following both technological and phenolic ripening. The grapes were perfectly healthy, with no rot or mold; the choice was therefore limited to discarding the bunches that had gotten burnt due to the high temperatures of the month of August. The grapes that will make up the **Castello di Brolio** were harvested between 22 and 25 September, those of **Roncicone** on 23 September, **Colledilà** on 29 and finally **CeniPrimo** on 4 October.

The Vinsanto grapes, perfectly ripe and dry from the early hours of the morning, were harvested in the last days of the harvest, exactly on the 7th and 8th of October. Now they are drying in a well-aired room, helped by the persistence of cool and breezy days.

The perfect climatic conditions of the end of September and the first days of October allowed us to harvest all the grapes in a calm and orderly way, making this harvest a pleasant surprise in terms of quality, despite the difficult year. You never stop learning.

Massimiliano Biagi