



2013 VINTAGE NOTES

Preface: The following notes apply to both the 2013 Tuscany and Piemonte Harvests.

The 2013 growing season was cool and has produced a great vintage that is fresher in flavor and very complex. Winter was cold with ample rainfall and snowfall to replenish the water reserve. Spring was cool and very rainy, and the vines were monitored daily to ensure that there were no fungal attacks. During the blooming phase of grape growth, the weather was good, which resulted in excellent berry production with thick skins.

Summer 2013 was warm, but not overly hot, which resulted in a later ripening of the grapes. Verasion did not begin until late July this year. The slowly ripening grapes resulted in a very long harvest, as compared to normal vintages. The majority of grape varietals were picked in the first part of October.

GENERAL WINEMAKING TIPS FOR THIS HARVEST

All 2013 grape varietals have a good, thick skin, thanks to the cold spring and summer, but for the majority of the varietals, the seeds are not completely ripe. Therefore, during alcoholic fermentation, it is necessary to work the cap of grapes by performing 3 - 4 punch downs per day. Because the seeds are not completely ripe, the wine must be pressed and racked from the skins immediately after fermentation is complete. After 8 days, the wine should be pressed even if maceration is not complete (maceration begins when the must reaches 64°F).



- ***ACIDITY ADJUSTMENT***

IT IS RECOMMENDED TO NOT CORRECT THE ACIDITY UNTIL AFTER ALCOHOLIC FERMENTATION. In order to check the true Total Acidity of the must, we recommend that you wait for 2 to 3 days into fermentation. We believe that the presence of the alcohol generated during alcoholic fermentation (AF) gently releases the natural acids into the wine. Normally wine adjustments are made before or after alcoholic fermentation. We recommend to test TA to confirm accurate acidity levels, but to wait until after AF to proceed with any adjustment.

- ***SULFITE ADDITIONS***

WE RECOMMEND THAT YOU DO NOT ADD ANY MORE SULFITE TO THE MUST UNTIL ALCOHOLIC FERMENTATION IS COMPLETE. We made the decision to add some sulfite to the grapes when we froze them. We wanted to make sure that your grapes were protected from bacteria during the thawing period/cold maceration.

- ***TASTE THE MUST***

The wine that our enologist made this year with these grapes is excellent. Let your pallet be your guide and refer to the videos on the

Vino Superiore Youtube channel (www.youtube.com/vinosuperiore) for different styles of wine that we make with these grapes in Italy.



- ***SPECIAL INSTRUCTIONS FOR RED VARIETALS***

For dedicated winemakers, it is recommended that during the fermentation, delestage and 1 punch down is performed each day. This separation of wine and skins allow a gentile introduction of oxygen to the yeast, drive off some volatiles aromatic compounds and inherently causes a very gentile press action of the skins by the natural weight of the cap. The wine and the skins should be separated for approximately one hour before pumping the wine back over the skins and continuing the maceration fermentation.

- ***SPECIAL INSTRUCTIONS FOR BARBERA AND NEBBIOLO***

1. Barbera and Nebbiolo grapes could withstand a maceration time of longer than 8 days.
2. De-acidification is suggested for Barbera and Nebbiolo: You can try one, or both, of the following options:
 - a. Choose a MLF bacteria that can withstand higher acid levels and lower pH. (Check and measure your pH before you pitch your bacteria and choose a bacteria that suits your wine).
 - b. Add 0.5g/l Potassium Bicarbonate to the wine immediately after press during gross lees settling. This should help initiate MLF and make the wine a more gentile environment for the MLF bacteria. If you need another dose, you may add a second addition of 0.5g/L Potassium Bicarbonate.
3. Test for completion of MLF.
4. Test pH and TA upon MLF completion and dose with sulfite.
5. If you desire further De-acidification, you can try tartaric stabilization which involves refrigerating your carboy or barrel for anywhere from 1 week to 1 month. Upon completion of chilling the wine, rack off the precipitate tartrate crystals.



The definition of Delestage can be heard on the presentation by clicking on this:

- http://www.youtube.com/user/johnstecker#p/u/4/ts2sE_RgtYw

*The technique description can be heard at **4:00 minutes** and on.*