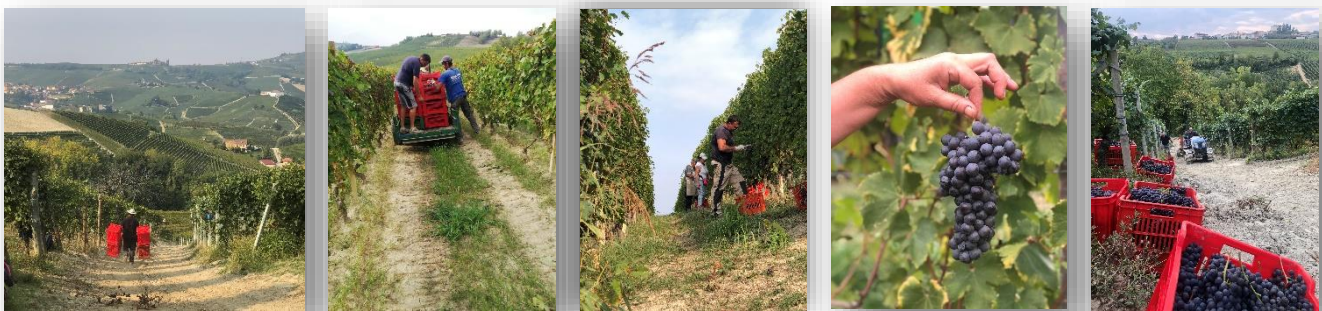


## A HARVEST TO BE REMEMBERED: 2020

We have chosen this simple title because we believe that, never as for **2020**, the verb **remember** will resound in our minds and memories.

The immersion in the "harvest mode" has absorbed us totally, calling for great energies and concentration in order to collect the best from the fruits of this vintage. The harvest is certainly one of the most intense and demanding periods of the year, but also one of the most waited for and exciting. The activity, carried out exclusively by hand, ended successfully on October 19th. We will therefore try to summarize some of the major steps that characterized the 2020 harvest at Vietti and tell you some small "oenological secrets".



Chronologically our harvest began in the first days of September among the golden bunches of **Roero Arneis** and **Moscato d'Asti**. We then moved to Monleale, inside the heart of the Tortonesi Hills, where our **Timorasso** grapes were very healthy and perfectly mature,

essential characteristics to transform this extraordinary vine into a balanced and complex wine. The health of the grapes has allowed us to do several vinification tests, including a slightly longer maceration on the skins: 2 to 4 days. The vinification has continued in ceramic clayvess, a practice through which, in recent years, we have obtained excellent results.



After Timorasso it was the turn of **Dolcetto**. The grapes also in this case, were perfect for the production of a fresh and fruity wine, typical characteristics that we have always considered fundamental for this wine.

On September 20th the harvest of our **Barbera** grapes began. La Crena, in the municipality of Agliano Terme, was the first vineyard to be harvested. The favourable climate trend, the right water supply and the regularly hot summer, have favoured a perfect quality of the grapes, which have turned out to be healthy, crunchy and with above-average sugar content. The perfect balance and the rather high alcohol levels make us think that this will be a great year for Barbera.

Given the high concentration and extraction of the latter, we were expecting the same thing also for the **Nebbiolo**; with a bit of surprise, we have seen a harvest characterized by lower sugar concentrations, even with an excellent phenolic maturation.



For our **greatest crus**, such as *Villero, Monvigliero, Rocche, Brunate, Cerequio, Ravera, Lazzarito*, the "**submerged cap**" process has started and it will last until the end of November. This is an ancient practice to which we are particularly fond of and which we have been passing on for generations.



🇮🇹 Delestage and grid insertion  
Delestage e inserimento delle griglie



🇮🇹 Grid placement on the cap  
Posizionamento delle griglie sul cappello



🇮🇹 Placement of wooden framework to hold the grids under the must  
Posizionamento dell'impalcatura in legno per bloccare le griglie sotto il mosto



🇮🇹 Return of wine over the grids  
Ritorno del vino sopra le griglie



🇮🇹 Submerged cap maceration  
Cappello sommerso in macerazione

Overall we can talk about **a very good vintage**. All the features of Nebbiolo are enhanced through an adequate alcohol content and a balanced acidity. At the end of the malolactic fermentation (approximately at the beginning of next year) we will have a more complete picture of the vintage but, if we already want to make a rough forecast, our opinion is that this will be a vintage that will go from very good to excellent, depending on

the areas and positions. One of those lucky vintages, excellent to be able to enhance the uniqueness and typicality of the individual MGA (**Additional Geographic Mentions**).

***At Vietti we have very clear ideas about the result we want to obtain in the glass and we never stop studying, trying, experimenting and believing in new oenological challenges.***

For several years now, for example, we have started Nebbiolo **whole grape vinifications**, with different percentages and applications, depending on the wine and the organoleptic values of the vintage. A practice which is essential for a greater extraction of the perfumes, aromas and unique scents of this extraordinary vine.



Greater attention has also been paid to whole grape vinifications, here again by increasing the percentage. This means that the bunch, after having been destemmed, is directly conveyed into the tank without breaking the berries; this practice is aimed at preserving and amplifying the maximum varietal expressiveness of the fruit. These measures, combined with fermentations with less aggressive mechanical processes, the reduction of the duration and number of pumping overs and délestage, will allow us to obtain personality, elegance and harmony that we have always looked for in the glass.

Overall we can say that, although it is still too early to make final statements, it can be assumed that 2020 may become a great new vintage.

*Despite everything, the nature and the vine have once again been surprising sources of inspiration, hope and strength.*

***This harvest represents for us a sign of optimism that we want to pass on to all our fans.***

We're pleased, a little tired, but happy!

*Alessandro e Luca, Amadeo Vietti*