

VINTAGE REPORT 2022

"2018 benefitted from a long, wet winter: lower temperatures than yearly averages allowed the growth cycle to start off gradually, without any spring frost. Flowering and fruit set went off without a hitch, and in excellent weather. We began harvesting our white grapes in late August and then moved on to Dolcetto, Barbera, and red international grapes. We started the Nebbiolo grapes in late September. Alcohol, acidity, and the aromatic profile were great. Barolo and Barbaresco saw good sugar levels and phenological ripening. The wines are balanced, intensely perfumed, and suited to long aging."

-MATTEO SARDEGNA EINAUDI OF EINAUDI

"The 2019 vintage is showing a really unique nose, thanks to aromas of aromatic herbs and dried fruit due to the unpredictable season (weatherwise). The Gaudio Grignolino (white label) features really intense fruit, spice and freshness. The Grignolino Bricco Mondalino (black label) is bolder, more concentrated with a clear tannic structure, which will become silky over time. The 2020 Grignolinos are very balanced, concentrated, fresh and satisfying. The aromas tend towards, fruit, especially strawberry and pomegranate (in the white label), and even citrus notes like mandarin orange and grapefruit."

-BEATRICE GAUDIO OF GAUDIO BRICCO MONDALINO

"The 2018 vintage is showing great structure, a velvety texture and good aging potential. The aromas are welcoming and floral. The first ten years cellaring will be in crescendo, expressing its best after ten years.

The 2017 vintage shows an incredible concentration of the phenological components. It was a hot growth cycle – with high temps and little rain throughout all the seasons. The wines show soft tannins, making them pleasing even in their youth. They do however show good aging potential – at least 15-20 years."

-ELISA MARCHETTI OF MARCARINI

"The first part of 2015 saw mostly normal weather, while July to mid-August was extremely dry, stressing the plants. Fortunately, late August saw abundant rainfall, allowing for the early harvest (before 25 September) of perfectly healthy and ripe grapes. The 2015 vintage can be considered a fabulous one for Alto Piemonte."

-ALESSANDRO GUAGLIARDI OF TORRACCIA DEL PIANTAVIGNAI

"The growth cycle saw a cold winter and very nice spring, save for the frost in April, which slightly reduced quantities in the vineyard. Summer was warm and dry. September was really nice, but cool overnight, which is excellent for the aromas of the wine and for the acidity. We believe that the 2017 vintage is going to be a really good vintage. The wine is more ready, warmer, and because of our high altitudes, we achieved good freshness. The tannins are round and soft. It is more approachable than the 2016."

-ANDREA COSTANTI OF COSTANTI

For us, the 2017 vintage is definitely an important vintage: A very elegant vintage, a vintage of great freshness. In spite of the difficulties and hot summer, we were able to interpret it perfectly. With our work in the vineyard, [which was] very focused.... For example, we maintained more foliage around the grapes and worked the soil more often. So, we were able to give this wine great personality and elegance. We hope to market will embrace it the way we have."

-DANIELE ZEFFIRINI OF FULIGNI