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# MASI *flash*

05/10

FLASH - 24<sup>TH</sup> MAY 2010

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## APPASSIMENTO IN THE VENETIAN REGION 2009: A POSITIVE OUTCOME HARVEST AND APPASSIMENTO IN TUPUNGATO 2010: CONFIRMATION OF A GREAT VINTAGE

### 2009 GRAPES: APPASSIMENTO IN THE VENETIAN AREA



The **harvest** of the grapes used in the making of Costasera and for the double fermentation process used for Campofiorin began in the last days of September.

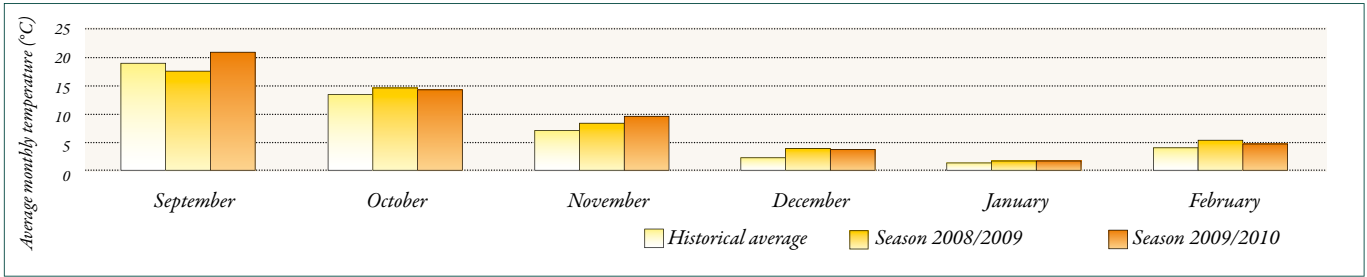
The grapes from the historic vines at “Campolongo di Torbe” were harvested from 12<sup>th</sup> October and those at Mazzano from October 15<sup>th</sup>. Climatic conditions during the **appassimento** saw temperatures slightly above average but still within the norm for this period (*see Graph 1, page 2*). **Precipitation** was notably higher during the month of December, with frequent snow, especially around the higher altitude drying rooms (*see Graph 2, page 2*).

Thanks to the technology and the systems for **natural regulation** in the drying lofts, the grapes stayed healthy and continued their complex process of appassimento unhindered; there were a few anticipated attacks of Botrytis in the form of ‘noble rot’ but no incidence of grey mould or other rot.

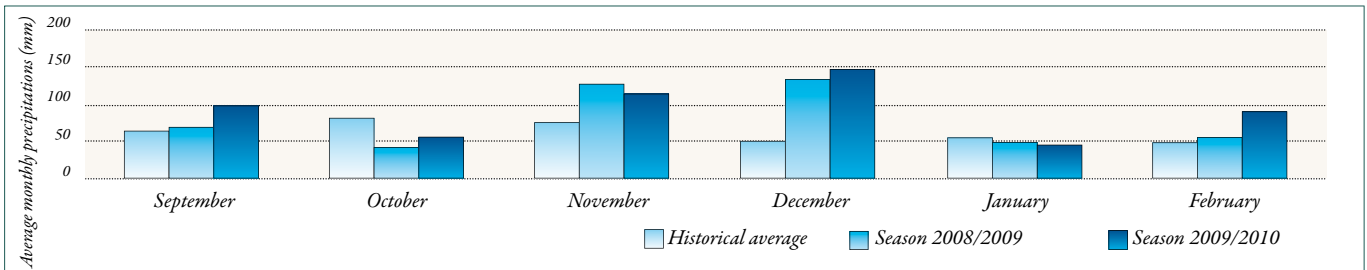
The **vinification** of the semi-dried grapes for the Campofiorin and Brolo di Campofiorin wines made using double fermentation began at the end of November, whilst the Grandarella vinification started at the beginning of December and in mid-January for the Amarone wines ■



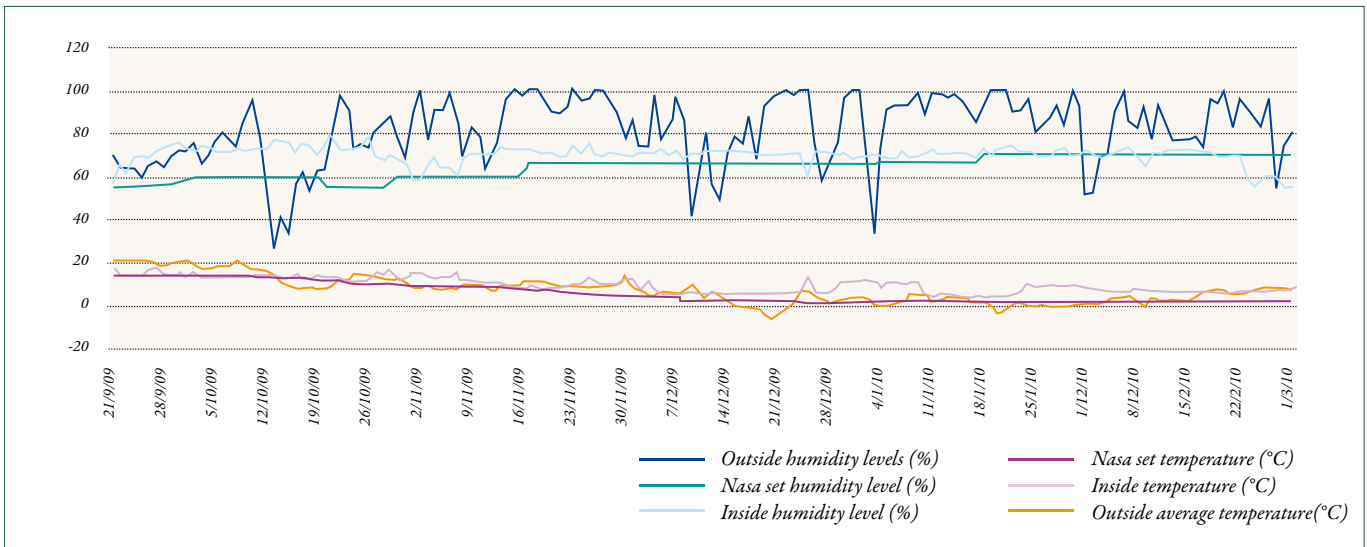
## WINTER CLIMATE CONDITIONS IN VALPOLICELLA AND FRIULI



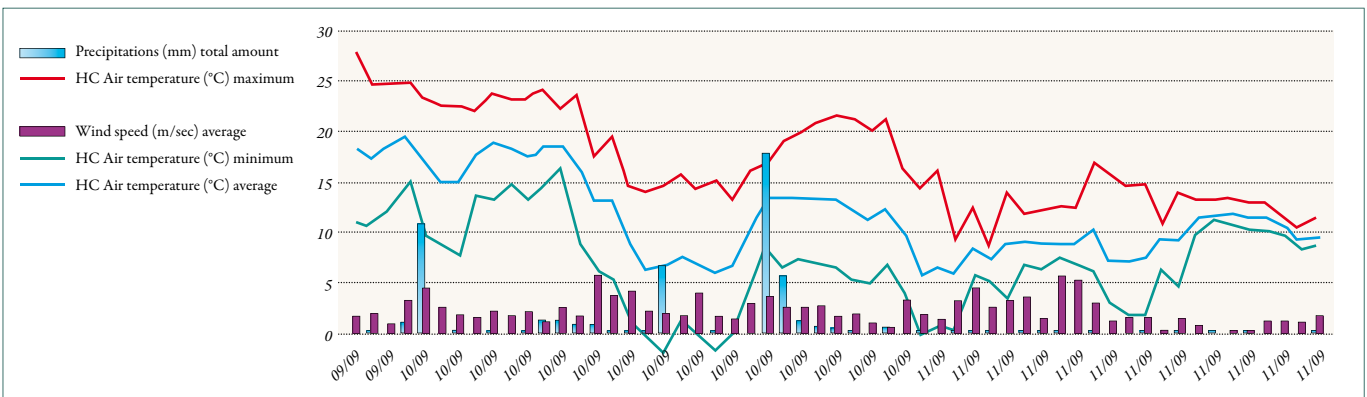
**GRAPH 1 – TEMPERATURES** Comparative monthly temperatures during the drying process. The winter of 2009-2010 was characterised by temperatures slightly above recorded averages, even though on some days temperatures were recorded well below zero.



**GRAPH 2 – PRECIPITATIONS** Comparison of precipitation during appassimento: we registered high levels of rain and snow during the months of December and February.



**GRAPH 3 – NASA APPASSIMENTO** Main parameters inside Gargagnago drying loft (NASA system). Relative humidity levels were particularly low in October and in some days of December and January.



**GRAPH 4 – TEMPERATURES, HUMIDITY, PRECIPITATIONS AND WINDS** recorded at the Tenuta Strà del Milione estate. The whole period is characterised by notable shifts in temperature between day and nighttime, four days of rain and constant breezes.

## GRAPE PRESSING AND VINIFICATION IN THE VENETIAN AREA

## PRESSING

The pressing of the semi-dried grapes was done at different times

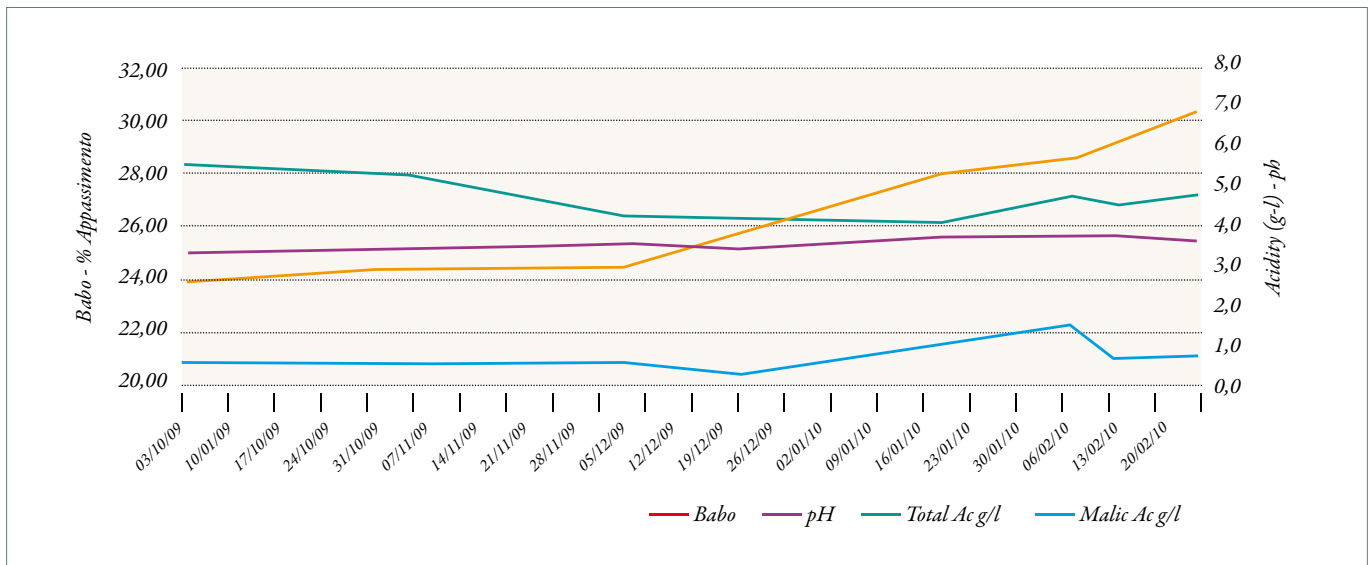
- grapes used for double fermentation wines (Campofiorin and others) were pressed at the end of November;
- Refosco and Carmenère grapes for Grandarella from 23<sup>rd</sup> November;
- Costasera Amarone grapes from

15<sup>th</sup> January, about 110 days after appassimento began (an average weight loss of the grapes is 37%);

- Vaio Armaron Serego Alighieri from 10<sup>th</sup> February;
- Amarone Mazzano Cru from 12<sup>th</sup> February;
- Campolongo di Torbe from 18<sup>th</sup> February;
- Costasera Riserva from 27<sup>th</sup>

February, after 125 days of appassimento (average weight loss 40%);

- Reciotti Amabile degli Angeli, Mezzanella and Casal dei Ronchi Serego Alighieri from the beginning of March, after about 150 days of appassimento (average weight loss 45%) ■



GRAPH 5 – Analytical data for Corvina in appassimento 2009

## VINIFICATION

## Double fermentation wines

Double fermentation for the production of Campofiorin and Brolo di Campofiorin wines began at the end of November. 25-30% of the semi-dried grapes were used, added to the wine obtained from the fresh grapes of the same variety thus activating a second alcoholic fermentation. These wines have finished their malolactic fermentation and are already showing good potential for a long ageing.

## Grandarella

The Refosco (75%) and Carmenère (25%) grapes, semi-dried for about 60 days in wooden trays, were pressed from 23<sup>rd</sup> November and fermented under temperature controlled conditions (24-25°C). Once the malolactic fermentation was finished, Grandarella was transferred into 600 litre barrels to refine for a minimum of 24 months.

## Amarone della Valpolicella

Thanks to the perfect climatic conditions, the semi-dried grapes arrived for pressing in a healthy condition with good analytical data. Only a few days after maceration, the colour was rich and intense.

This will most probably enhance the general stability of the wine's characteristics as it finishes in wood.

Amarone Mazzano, Campolongo di Torbe and Vaio Armaron Serego Alighieri cru are showing signs of a good vintage in the making.

## Recioto della Valpolicella

The appassimento of the grapes used for Amabile degli Angeli, Mezzanella and Casal dei Ronchi promises an especially intense aroma because of a touch of noble rot which has increased the concentration of gluconic acid and glycerine ■

## HARVEST AND APPASSIMENTO AT TUPUNGATO 2010, ARGENTINA

## EXCEPTIONAL CLIMATIC CHANGE CAN BRING ABOUT GREAT QUALITY



The winter of 2009 (July–August) saw temperatures and rainy or foggy conditions within the norm.

In the **spring** (September–October–November) some late frosts damaged the buds, arresting their development and as a consequence, prolonging their flowering stage. During their pollination, the flowers were exposed for long periods of time to the hot, dry Zonda winds which come from the Pacific via the Andes and, as a result, they were fewer in number. The same wind caused a mild dehydration of the grape bunches in the first stages of their development, causing spontaneous failure of some of them. The final effect was the development of bunches which were sparse and less dense. The **summer** (December–January–February), which was hot and dry, with maximum temperatures well above average and cool nights which are typical of the Cordillera of the Andes, had a mitigating effect only in the final phase when temperatures dropped, favouring good maturation of the grapes.

The **2010 harvest** (March), has been delayed in respect of the average timing with the overall quantity of grapes reduced by about 20%, yet excellent in quality **thanks, in**

**fact, to the sparse and lightweight bunches which have matured uniformly and are in an excellent state of health, all of which are characteristics which favour the production of great wines.**

The Malbec and Torrontes varieties, which were more damaged by the winds, have developed nonetheless with high quality and concentration in the grapes. The Corvina and Pinot Grigio suffered less in the winds, the former because it is a late-harvest variety and the other because it is an early variety relative to other Argentinian varieties. The general health of the grapes has necessitated fewer anti-parasitic interventions. The appassimento lasted 21 days for the Malbec and 25 days for the Corvina.

The fermentation of the semi-dried Corvina on Malbec for the Passo Doble was facilitated by microoxygenation in order to achieve a better maceration.

The Corbec has only just finished its fermentation and, after sedimentation, we will proceed with refining it in barrels.

The Passo Blanco is showing an impressive aromatic character again this year, thanks to the technique of cold-pressing of the grapes with dry ice ■



## MASI TECHNICAL GROUP UPDATE

THE GENOME OF THE CORVINA GRAPE  
REVEALS AMARONE'S SECRETS

The researchers and the members of ORVIT, from the left: Mario Pezzotti, Giorgio Pasqua, Andrea Sartori, Massimo Delle Donne, Maurizio Ferri, Sandro Boscaini

Masi is proud to have contributed to research which has led to the important discovery which opens up new prospects to Verona's wine industry. The study, at the University of Verona in collaboration with Professor Delrot of Bordeaux University, has revealed the secret of the Valpolicella's main grape variety: Corvina, the first indigenous vine in the world to have its DNA sequence identified. The only comparison is with Pinot Nero which, already, is the first berry to have its genetic heritage discovered. The study, which has been conducted by Massimo Delle Donne and Mario Pezzotti of the Genome study unit at the University of Verona, has been underwritten by Masi in its capacity as a member of 'Orviti', the company which evaluates veronese wines.

The Masi Foundation has organised the conference where the research will be presented. The discovery represents scientific proof of something which winemakers and enologists alike have believed for decades: that Corvina (in Amarone and Valpolicella wines) has unique characteristics of its own.

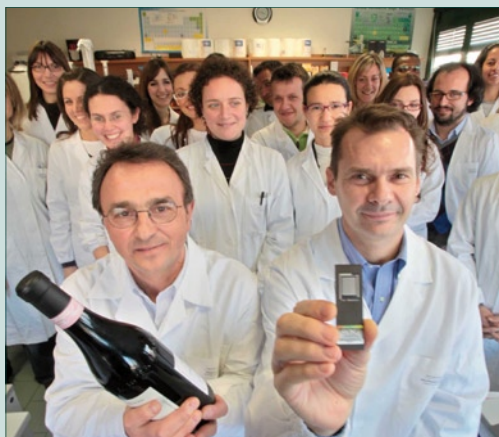
The first and most important

characteristics of Corvina are said to be:

- *The genetic pairs within the cells are unique and different amongst themselves; this means that this grape is unique and original and shows no signs of being crossed;*
- *The inactive sequences found in Pinot Nero are instead fully functional in the Corvina gene and are responsible for certain organoleptic characteristics of the grape itself, such as the typical scent of morello cherry;*
- *The appassimento is not simply a process of dehydration but the activation of an overt biological process involving at least 415 genes. These control the production of aromas characteristic of Amarone (liquorice, amongst many others)*

*and the activation of polyphenols which bring about the synthesis of the anti-oxidant 'resveratrol', noted for its properties which are beneficial to health.*

The discovery has meant that new facts are now available to the producers in our region, helping them to take a new look at the management of the vines, wine-making techniques and even the appassimento process as a whole ■



Mario Pezzotti and Massimo Delle Donne