



VINTAGE NOTES

The winter for the 2011 harvest was very good for the grapes. There was a very nice mix of rain and snow, which allowed the right amount of water to be preserved in the soil. Spring was also very good for the grapes. Most days were very sunny and quite warm, promoting excellent growth for the vines. The yield per hectare (number of clusters per 2.471 acres) was excellent for all varieties.

During the second half of July, it became rainy and slightly cool. This change in weather caused a one-week delay in maturation of the grapes. Then in August the weather changed back to what it was previously, and normal for Tuscany. It became very warm and sunny. The temperature became very hot by the middle of August. The overall temperature high reached approximately 113°F. This sudden increase in temperature and very little rain caused some of the varieties to experience a bit of heat stress. This is a common occurrence and does not affect the grape quality. Please see the tips below to learn more about heat stress.

WINEMAKING TIPS FOR THIS HARVEST

1. Acidity Adjustment

DO NOT CORRECT THE ACIDITY UNTIL YOU DOUBLE CHECK IT AFTER 3 DAYS OF ALCOHOLIC FERMENTATION. Heat stress on the grapes generally causes an accumulation of the organic acids in the pulp, just under the skin. In order to check the true Total Acidity of the must, it is recommended that you wait for 2 to 3 days into fermentation. We have already fermented these grapes here in Italy and noticed an increase in TA results by almost 2g/L. We believe that the presence of the alcohol generated during fermentation gently releases the natural acids into the wine. This is why the values that we tested in the lab and printed on the side of the bucket seem artificially low for TA and high for pH.

2. Sulfite Additions

IT IS RECOMMENDED 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 did this because the pH was a little high due to some heat stress. This ensured that your grapes were protected from bacteria during the thawing period/cold maceration. pH should decrease as the natural acids get released into the must but we recommend that you retest just to be sure.

3. Punch-Down and Delestage: Working the Must

BE GENTLE WHEN WORKING THE MUST. We recommend that you be gentle with the skins for this year. The slight heat stress caused the skins to be delicate. We recommend what we did in Italy, which was:

- 1 to 2 punch-downs per day
- When you can, replace any punch-downs with Delestage

4. Taste the Must

The wine we made this year with these grapes is excellent. Let your pallet be your guide and refer to the videos on the website for different styles of wine that we make with these grapes in Italy.



Scan this QR code to learn more about Delestage (beginning at 4:00 minutes)



On behalf of the entire Vino Superiore family, I'd like to thank you for your purchase.

We take great pride in the quality of our frozen grape musts, and think you will be very pleased at the results.

Our lead enologists in Tuscany have written the following information. Please take a moment to read this interesting and informative background on your 2011 grape musts. Should you have any questions during your winemaking experience, do not hesitate to contact us at any time.

Salute!
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VINO SUPERIORE



*Enologist Notes and
Recommendations for
the 2011 Harvest*