



## **ABRUZZO**

Throughout the whole region there were heavy rains and the temperature was low starting from autumn till the end of winter. Springtime was late with sunny days alternated with frequent downpours. This situation continued up to mid June. The first phenological phases of the vines (budding, flowering and veraison) were 10 days earlier than usual. From the end of June, except for a few rains, it was sunny and the temperature was high. This rebalanced the vines, favouring their development, and determined a good vegetation of the plants and consequently the forming of uniform clusters for all varietals. **(source: Assoenologi – Associazione enologi enotecnici italiani)**

### **POPOLI (Province of Pescara)**

*Lorenzo Filomusi Guelfi owner of Azienda Agricola Filomusi Guelfi (Montepulciano d'Abruzzo DOC):* "...we had some summer rains, but we had no disease problems, the clusters were flawless.....The harvest went well. The wine has good alcohol strength (14%), good acidity (under 6 g/l), pH is 3.40 and volatile acidity is extremely low. We analysed the total dry extract of the wine from two vats and in one it was 33 g/l and in the second it was 34 g/l! It is still too early to judge the 2009 wines from an organoleptic point of view. We harvested from the 3<sup>rd</sup> of October till the 12-13<sup>th</sup> of October..."