

Ruggeri

2014 Vintage Report

The 2014 harvest started in the second part of September. If we consider the last 20 years, this time is the normal period to pick up the grapes (many years before the harvest in Valdobbiadene was in October). The weather trend of the season can be divided in two different phases. The first part of the season was quite hot: the budding started with anticipation; the vegetative accretion of the vines and the phenological development were regular. Later the climate changed and it was more fresh and rainy so that the harvest could be done in the usual period. During the first weeks of September the temperature range was very good. The quality of the grape was certainly good. As a logic consequence of the thermal range the sugar of the grapes was almost low and there was a high acidity, with a notable presence of malic acid. Compared with the standard, the return of the grapes was lower. The wines of the last vintage have a taste naturally very fresh with notes of citrus fruits and of white flowers.

Now it is early to give a considered judgment but turning our minds to 1995, when the harvest was very similar to this one, we can say and trust that 2014 will be a good vintage. The extremely high natural acidity of the 2014 grapes will grant a longer longevity to the sparkling wines.