



CONSORZIO
DEL VINO NOBILE
DI MONTEPULCIANO

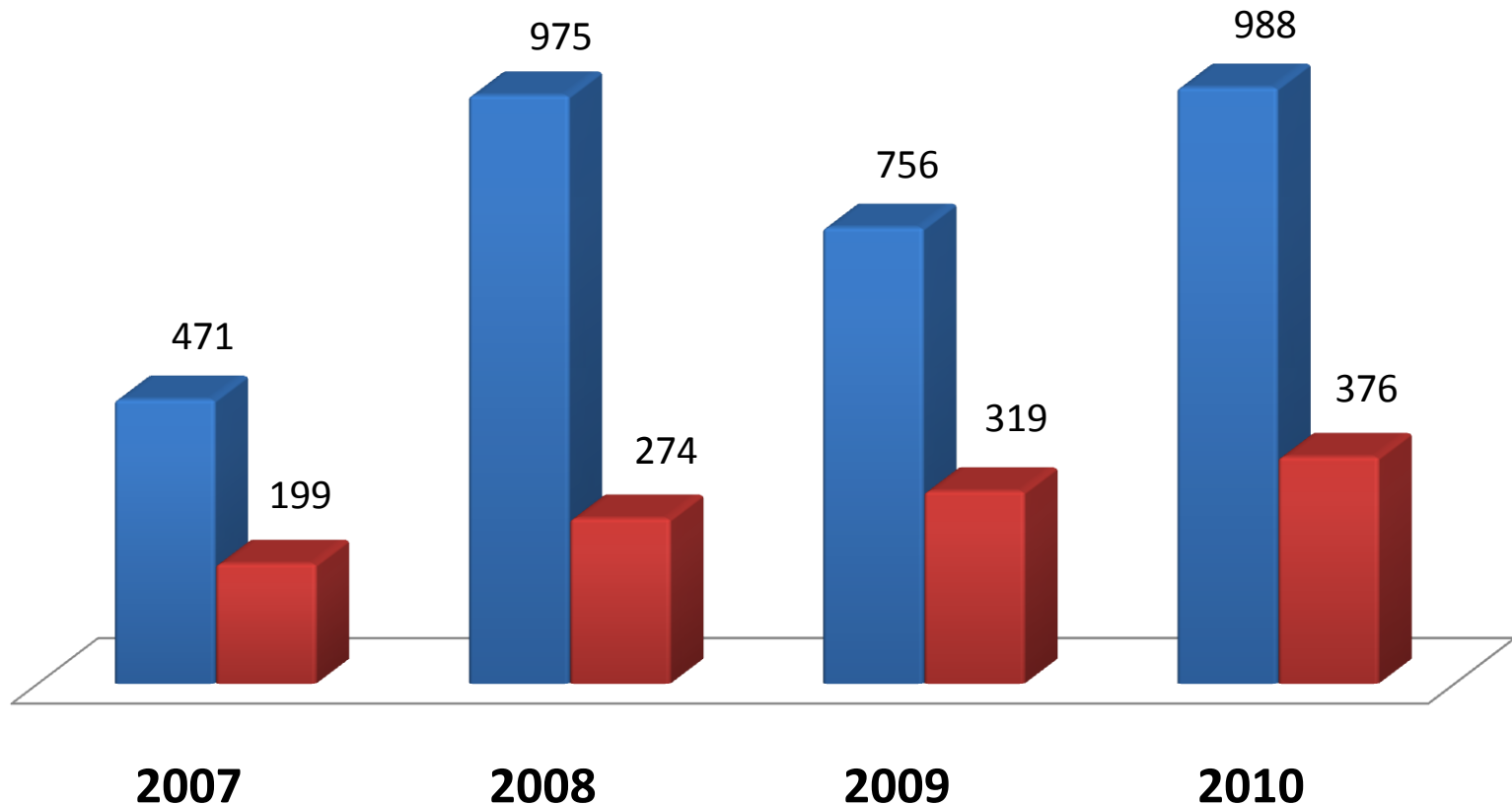
Preview Tasting 2011

*VINO NOBILE DI
MONTEPULCIANO*
VINTAGE REPORT 2010

Giovanni Capuano

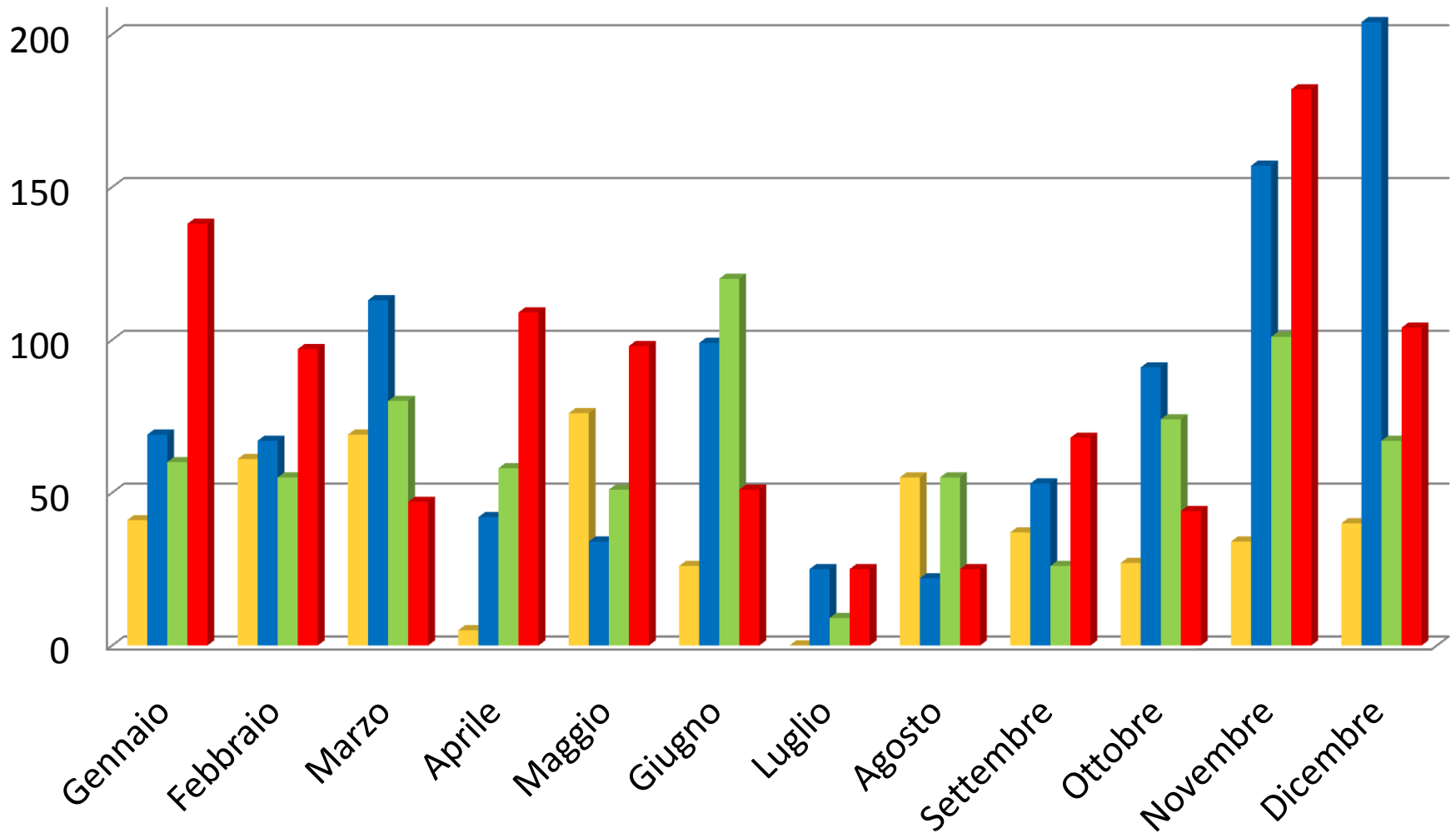
1. Annual rainfall (2007-2010)

- mm of rainfall in solar year
- mm of rainfall in vegetation development period (1/4-30/9)



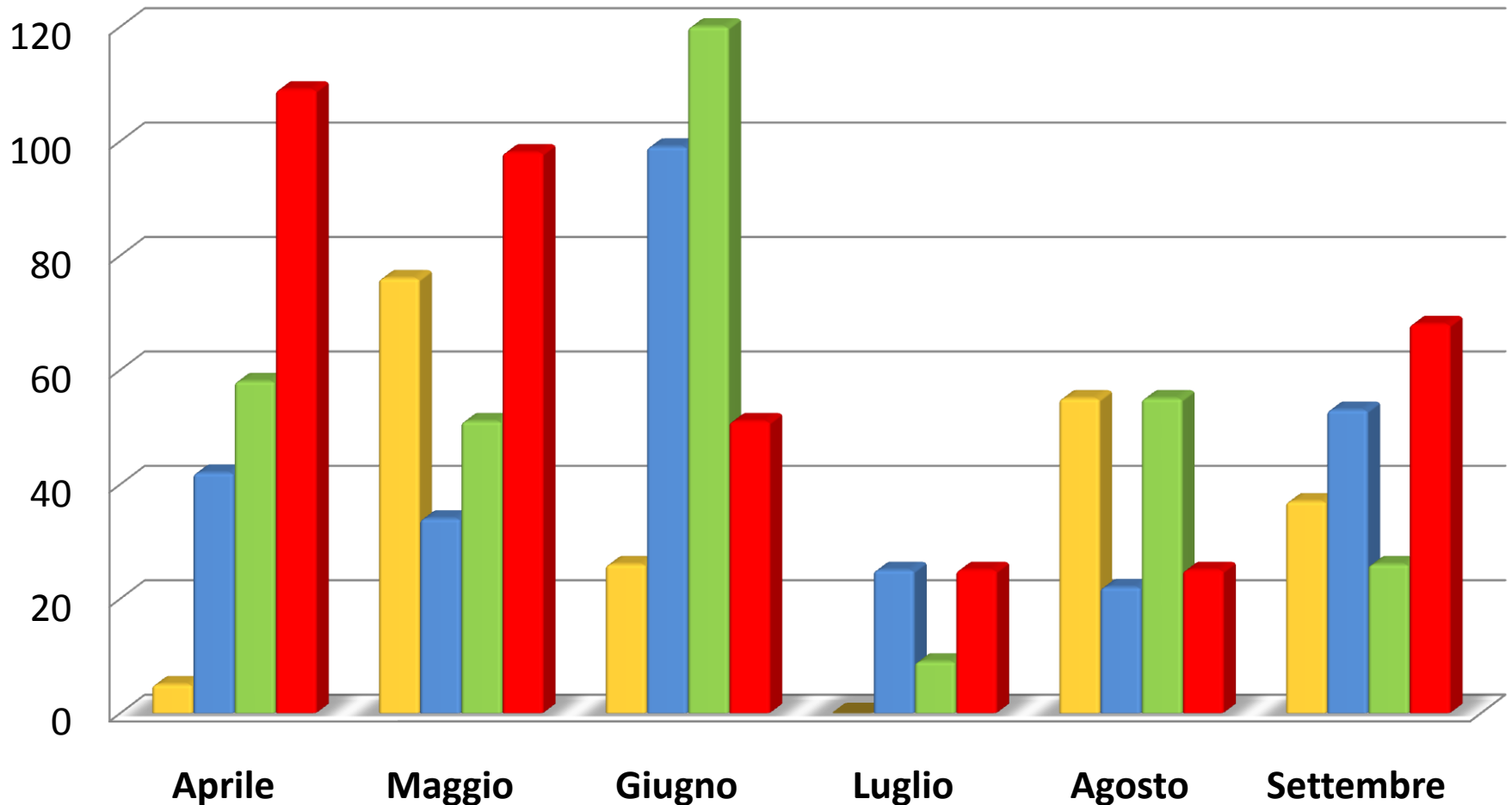
2. Monthly rainfall distribution (2007-2010)

2007 2008 2009 2010

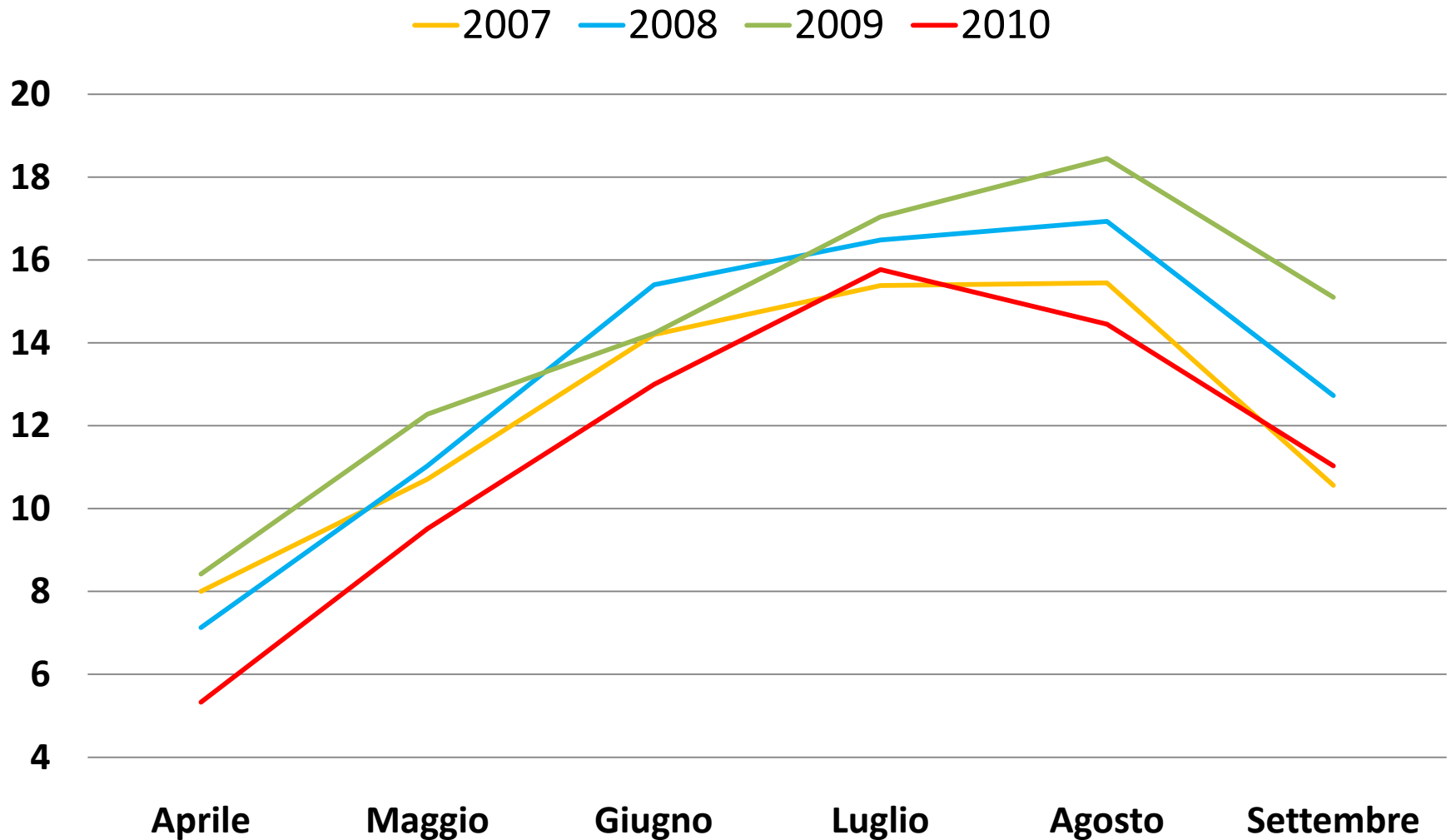


3. Rainfall during vegetative period (2007-2010)

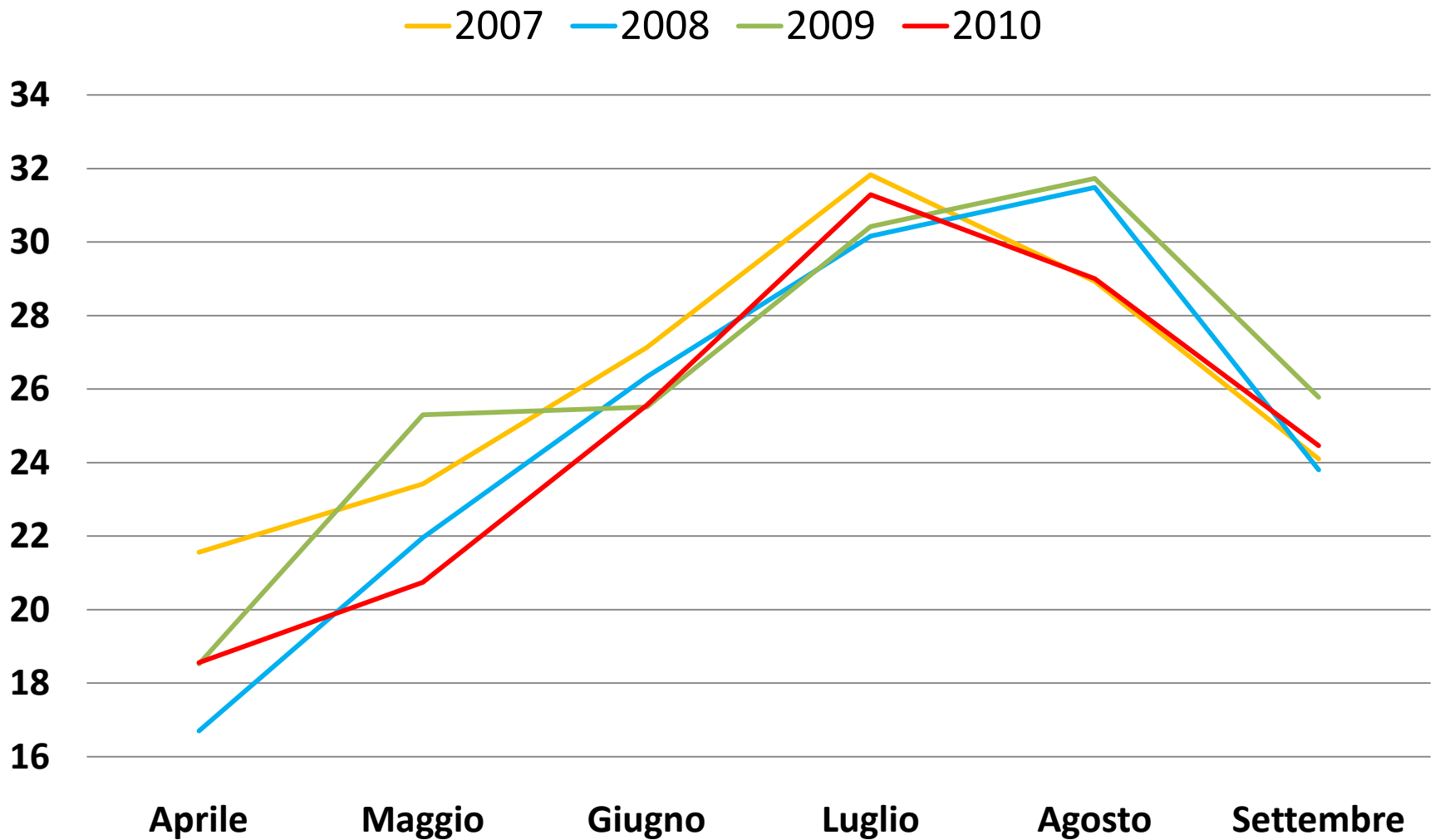
2007 2008 2009 2010



4. Average minimum temperatures during vegetative period (2007-2010)

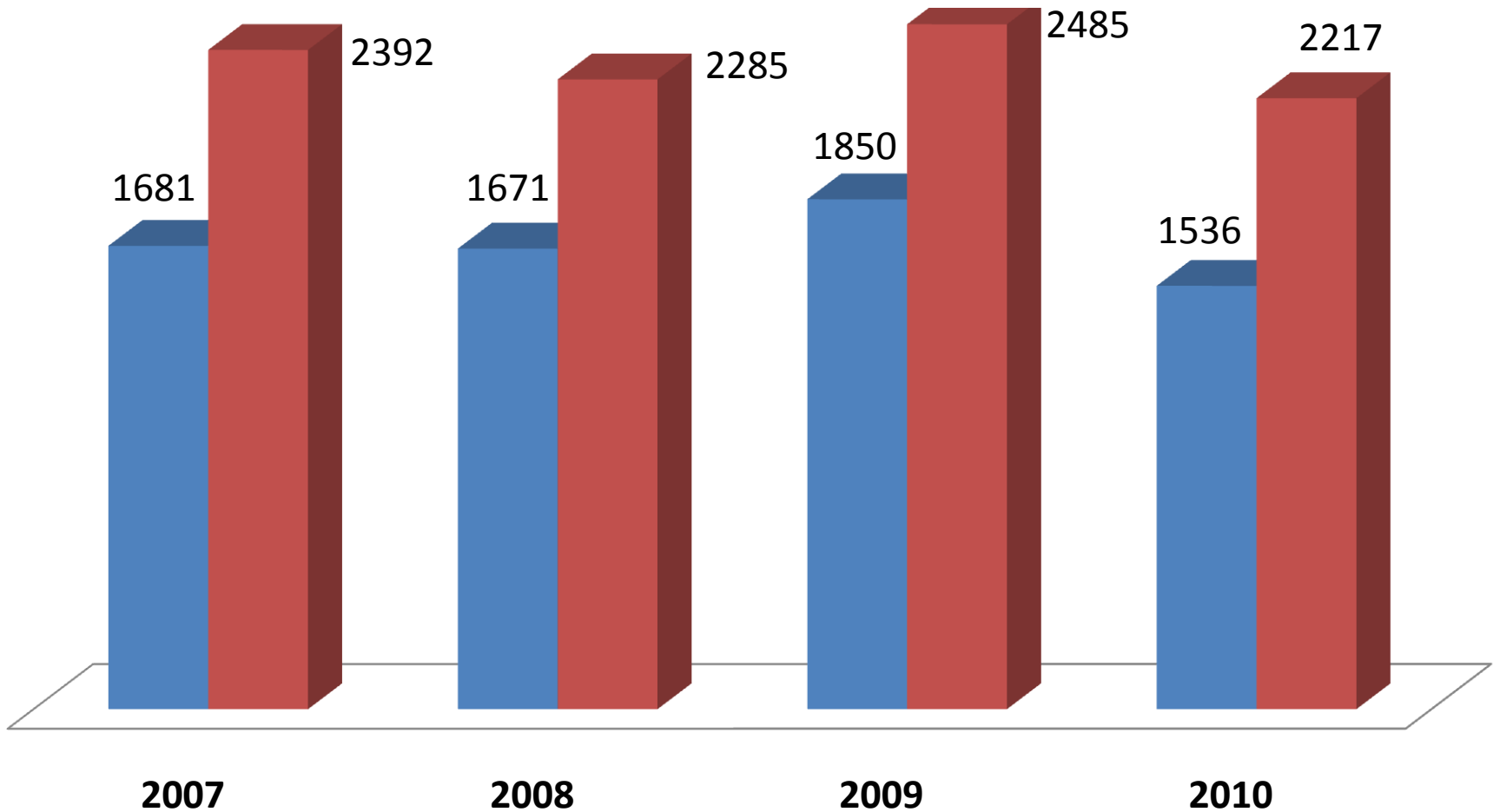


5. Average maximum temperatures during vegetative period (2007-2010)



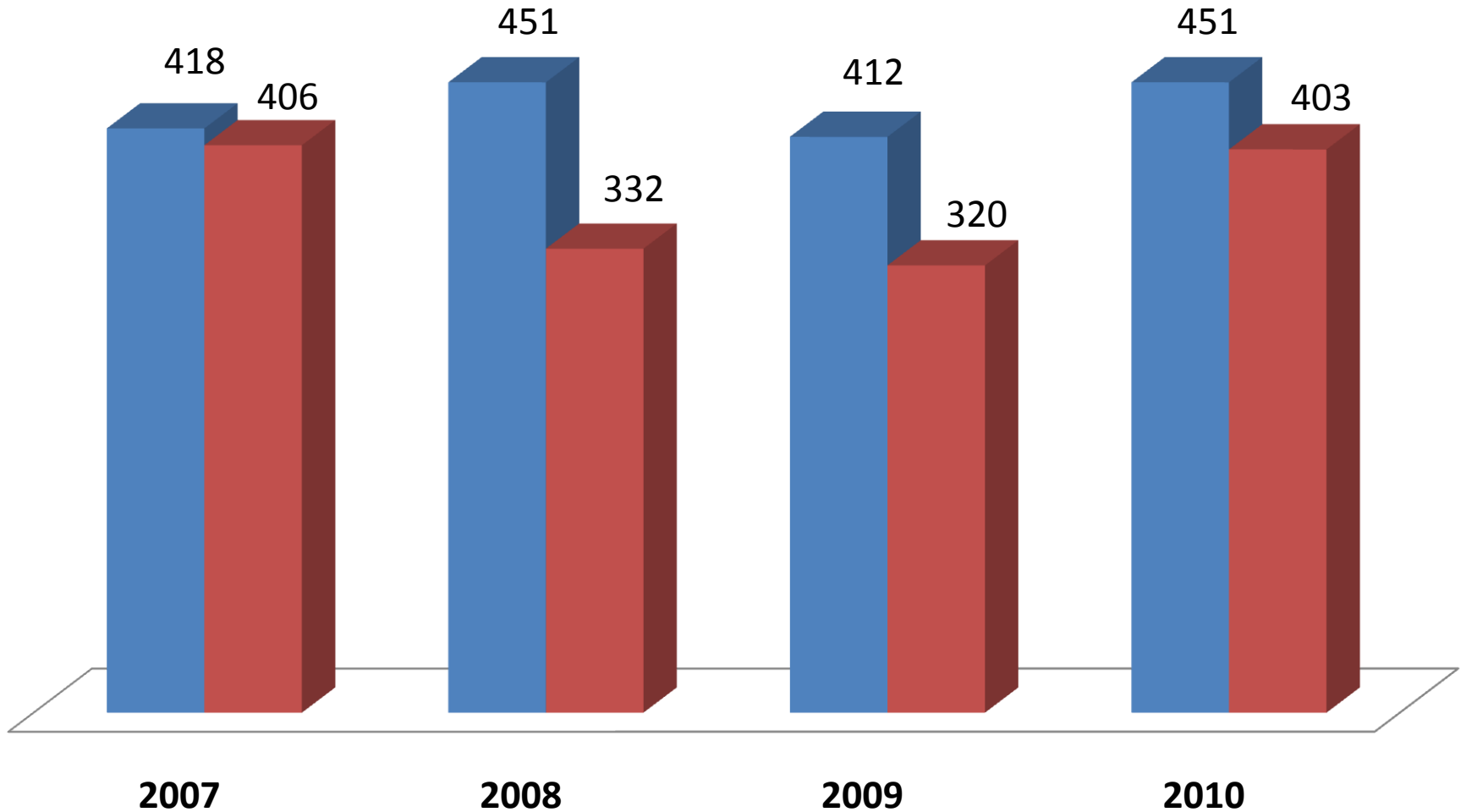
6. Bioclimatic indexes

- **Winkler:** Σ of average temperatures above 10°C from 01/04 to 30/09
- **Huglin:** Σ of average calculated between maximum and average temperatures above 10°C from 01/04 to 30/09



7. Bioclimatic indexes

■ Σ escursioni termiche di Agosto ■ Σ escursioni termiche di Settembre

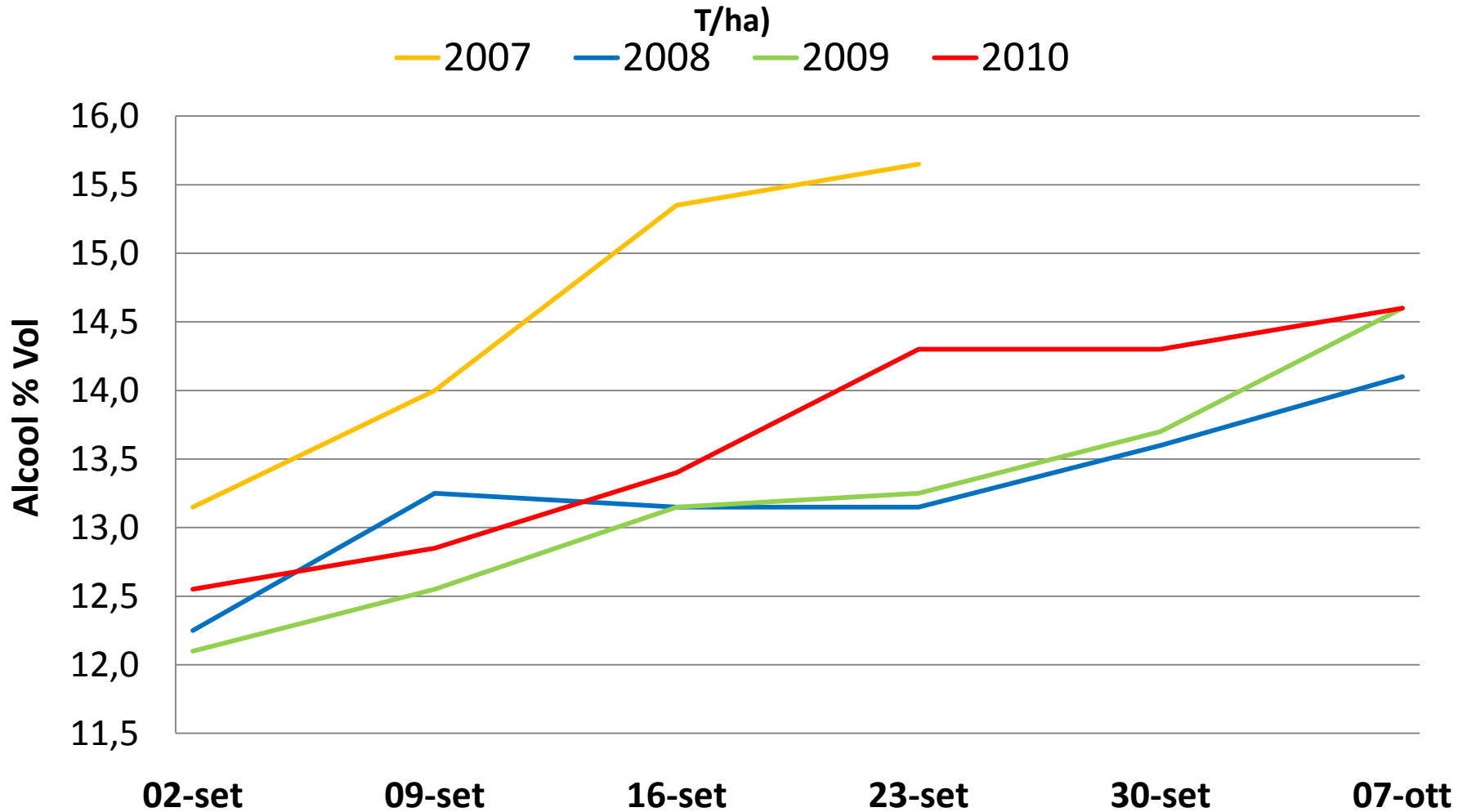


8. Phenological and harvesting phases

	2007	2008	2009	2010
<i>Budbreak</i>	1-8 April	3-13 April	2-12 April	5-16 April
<i>Flowering</i>	14-25 May	26 May 15 June	21-31 May	4-14 June
<i>Veraison</i>	20 July 9 August	26 July 23 August	23 July 18 August	2 -24 August
<i>Harvest</i>	18-28 September	1-10 October	25 September 10 October	1-10 October

9. Sugar accumulation trends during ripening

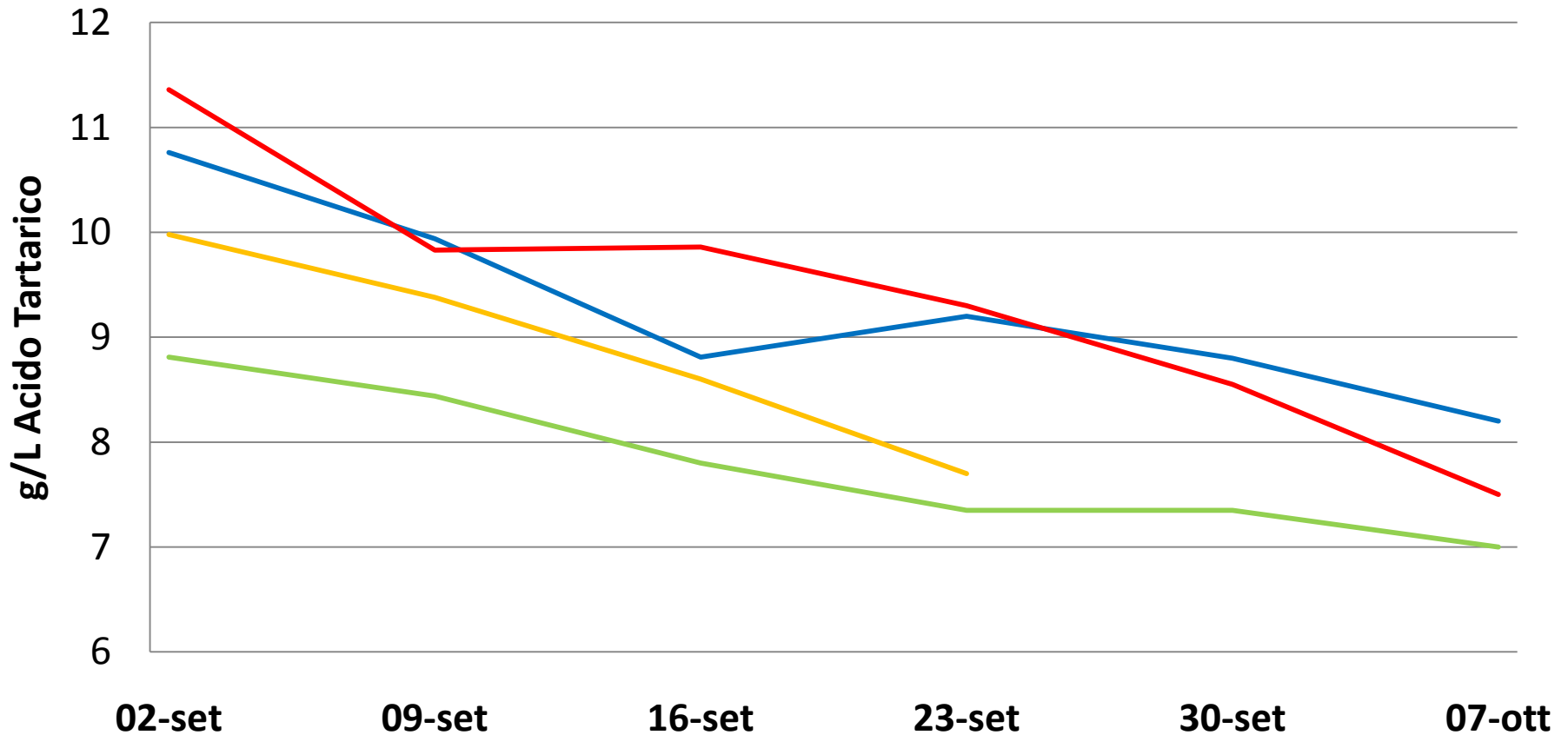
(Sangiovese; 380 m.a.s.l; clay-based soil; 5200 plants per ha.; production 6-7



10. Degradation of acids trends during ripening

(Sangiovese; 380 m.a.s.l; clay-based soil; 5200 plants per ha.; production 6-7 T/ha)

— 2007 — 2008 — 2009 — 2010

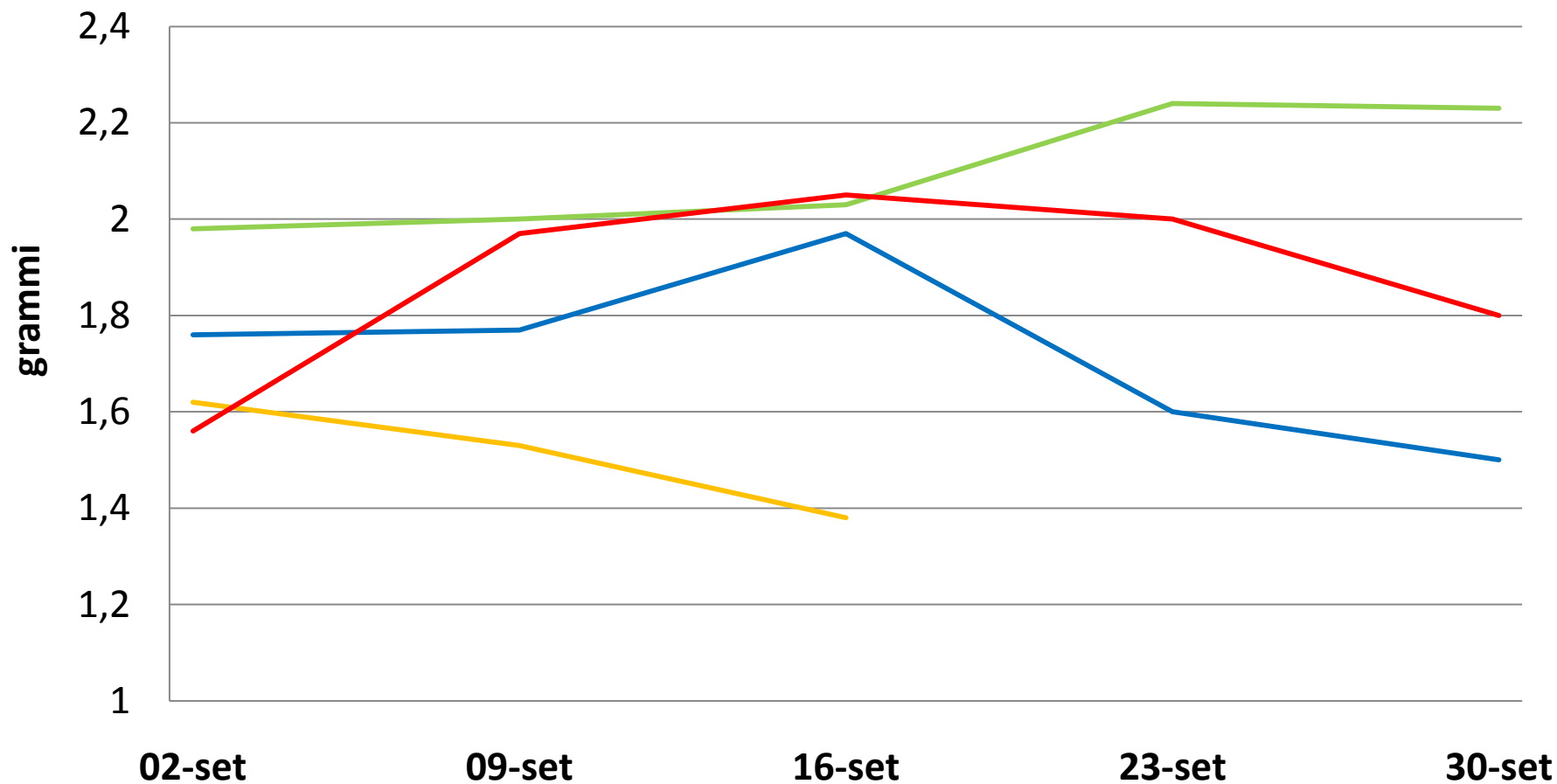


11. Development of average grape weight during ripening.

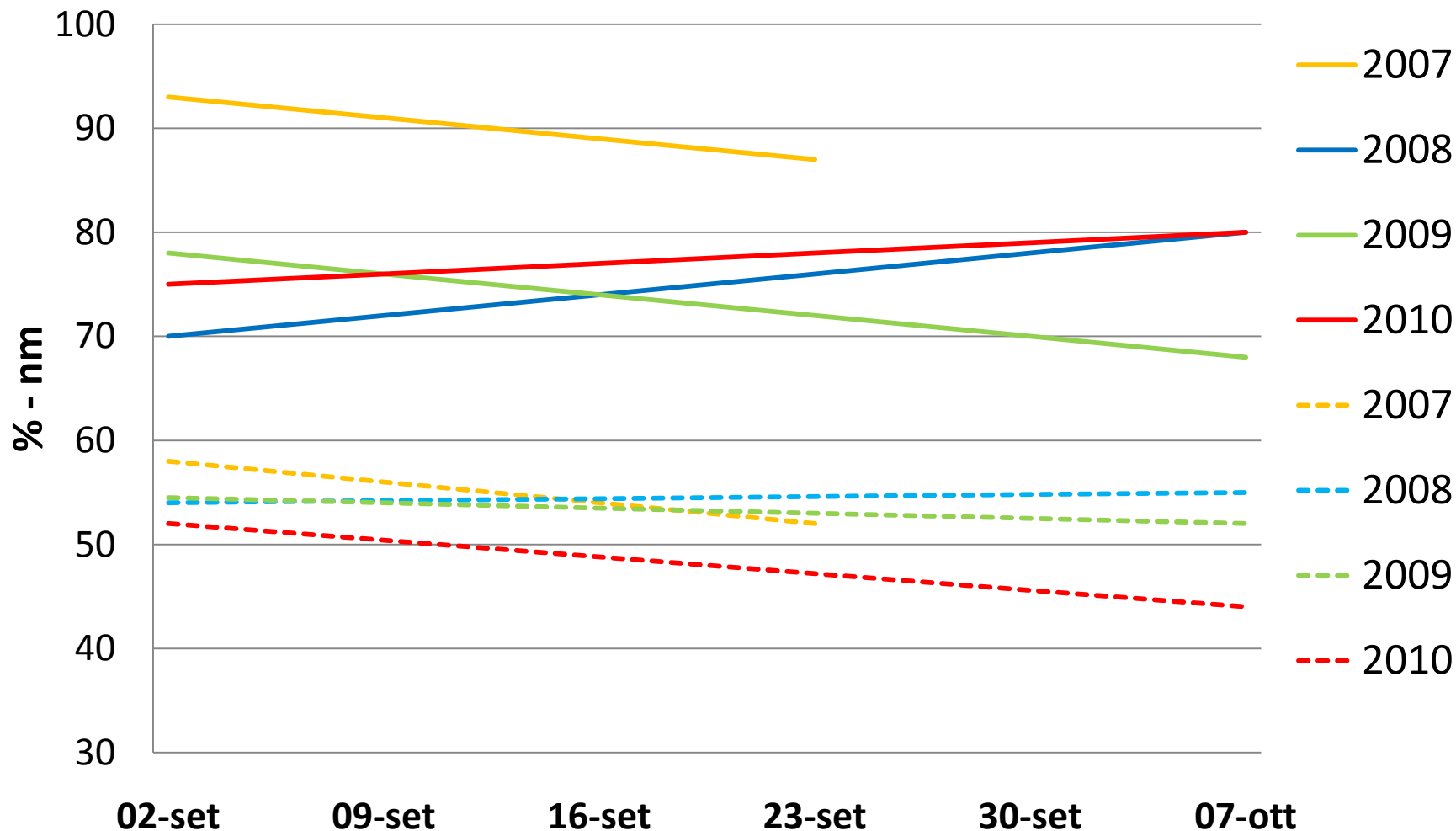
(Sangiovese; 380 m.a.s.l; clay-based soil; 5200 plants per ha.; production 6-7

T/ha)

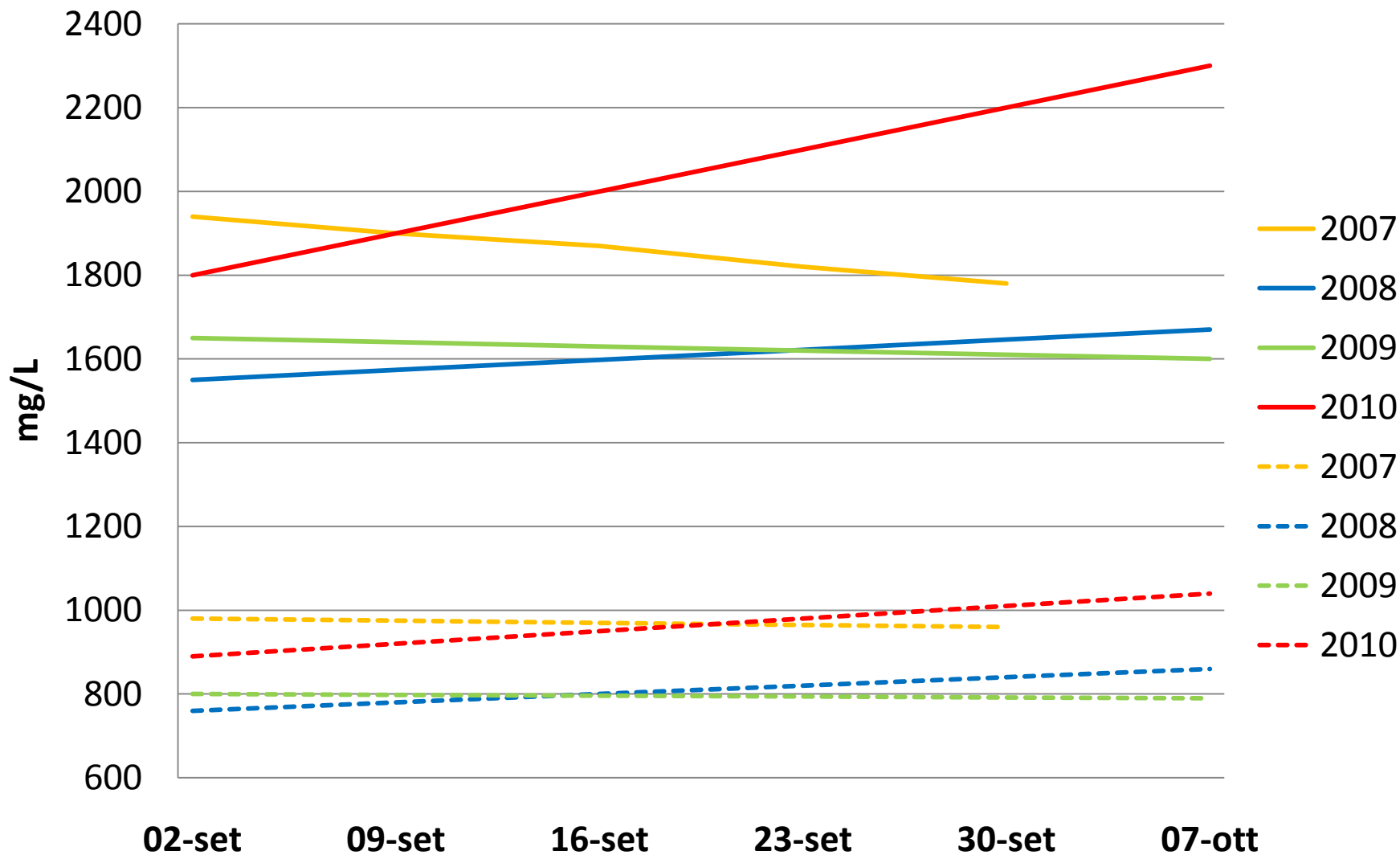
— 2007 — 2008 — 2009 — 2010



12. Phenolic index at 280 nm (—) Tannins in grape pips % (---)



13. Potential anthocyanans pH 1 (—) Extractable anthocyanans pH 3,2 (---)



14. Analytical data for Sangiovese wines originating from the same vineyard (2007 – 2010)

(Sangiovese; 380 m.a.s.l; clay-based soil; 5200 plants per ha.; production 6-7 T/ha)

	2007	2008	2009	2010
Alcohol (% Vol)	15,60	14,10	14,70	14,65
Reducing sugars (g/L)	2,00	1,00	1,00	1,00
Total dry extract (g/L)	35,8	34,6	31,8	31,5
Total acidity (g/L A.T.)	5,39	6,03	5,29	5,51
Volatile acidity (g/L A. A.)	0,58	0,46	0,41	0,44
pH	3,58	3,40	3,60	3,55
Colour intensity	14,78	13,82	8,94	15,60
Shade	0,56	0,58	0,76	0,61
Total polyphenols (mg/L A. G.)	3856	3462	3165	3582

Summary of 2010 vintage

Weather



Response of vines

1. Cool, rainy April and May.
2. Rapid increase in temperatures in June.
3. Moderately hot June, July and August with little rain.
4. In September, good temperature variation between day (25-27°C) and night (10-14°C; 7-8°C) and little rain.

1. Slower budbreak and vegetation growth; delayed beginning of flowering.
2. Rapid beginning and completion of flowering; sharp acceleration in vegetation activity.
3. Slowing/halting of vegetation development in the first week of August (light drought); veraison begins and is complete within 20 days. Further catching up of vegetation delay.
4. Gradual, progressive and even ripening in the various vineyards.



CONSORZIO
DEL VINO NOBILE
DI MONTEPULCIANO

The wines of 2010

- Vibrant, subtle aromas with prevalently floral and red fruit sensations: very clearly typical varietal expression of the Sangiovese grape.
- Very distinct colour, good structure based on mature tannic texture and average acidity.