

**Dear friends, dear Wine Lovers,**

we always remember your visits in which we endeavoured to transmit our passion for this land and its fruits.

Like every year, at the end of the harvest and after the alcoholic and malolactic fermentations, we try to reflect on the season that just finished.

The year 2017 was a notoriously difficult one, the Spring frosts were followed by a drought that had an adverse effect on the growth of the vines.

We are honoured to attach a description by our 21 year old grand-daughter Francesca, who alternates her university studies with help in the vines particularly during the harvest, just as our other grandchildren do, to whom we try to transmit our experience and passion.

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***HARVEST 2017***  
***Finding oneself again***

The land we are linked to, the land of the vineyard, is full of history. A history in which we participate every day and which in some ways we also write.

I would like to recall here how history unfolds in the most unexpected ways and moments.

In the vineyard, while we are picking grapes, an object appears out of the dark earth, that I don't remember ever having seen before. I approach it with a mixture of curiosity and the apprehension one feels at having found something new and unexpected and I notice it is a bronze age relic, pertaining possibly to a civilisation preceding the Etruscans, very likely used in the wine growing practice of cutting small shoots during the green pruning. The fields that surround La Sesta di Sopra bear traces of a very distant past, perhaps, however, not so different from our present. A past that speaks of tradition, of hard work and commitment.



The small bronze relic (3,000 - 1,200 B.C.) brings me back to those populations, to their humble toil in the field, and the care of the vineyard, but it also brings me back to the work carried out in the estate, almost as if a bridge had been created between



**SESTADISOPRA**

*Montalcino*

us and them, from the “then and there” to the “here and Now”. I like to think this little object has been passed on and with it also the love for this land.

As with every year, coming to the vineyard for the harvest is a moment charged with emotions and expectations. The work of months and months is there in front of your eyes and it is precisely those bunches of grapes that are talking. They are talking about the troubles and toils of the whole year, but also about the conquests and victories.

The 2017 harvest is a story of grapes in distress, that having suffered the dry weather are only waiting to be picked by expert hands. Professionalism and commitment have always been our particular traits, but this year they were a fundamental component for succeeding in seeing the harvest through in the best possible way. It was a “delicate harvest”. Delicate for the precision needed, for the treatment of the grapes and for the steps that had to be undertaken.



Care was needed, responsible care in the treatment of the bunches, affected by the drought but nevertheless full of grapes, smaller ones than usual. Not only were the bunches meticulously selected, one by one but each one was individually handled. Unfortunately we had to eliminate some of them, those that did not reach the quality required.

It was like watching and at the same time being characters in a play: everyone in their role, saying their words and playing their part. The harvest went on for days, directed by impeccable directors, who taught the “actors” not just the technique but also the passion. And it is this very passion that is the root of success in achieving great things in life, of which, I would also say a good wine.

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The wine is now resting in the winery, and as a result of the extremely severe selection in the vineyard, the production is half as much as usual. The wine appears to promise well against all expectations: well-balanced tannins and acidity, high in anthocyanins, good fruit.

*Best wishes Ettore, Anica*