

# News Letter



Why this letter?

This year we met many exceptional people, who came to visit us for the first time and who were fascinated as we were by these places. We have many friends who owing to space and time we have not seen or heard from, for ages. It seemed to us a good idea to reach out to everybody with some words we can be remembered by, which depict the product of this land and man's labour in imprisoning the colours and scents of the wine.

## HARVEST 2004

In the hopes that we can make a few minutes pleasant interruption, even if it comes as a surprise, of your usual activities we would like to send you affectionate greetings and some news of SESTA di SOPRA in Montalcino.

The 2004 harvest has ended and the tastings of the wine just racked, confirm the earlier forecasts: the wines are elegant, with excellent levels of colours and flavours; it will be a "great" year, with wines characterised by their freshness and longevity. The weather was favourable and the good spring rains, useful for the vines, increased the work in the vineyard. We dedicated ourselves with great effort and commitment to the agricultural needs of the vines and to the particular requirements of green pruning. The balanced summer weather with excellent seasonal temperature averages for the vegetation development, and that of September and the beginning of October characterised by a prolongation of summer, brought about a very good ripening. The thinning of the bunches which took place between the binding and the véraison, reduced excessive yield from the canes limiting the quantity per hectare and benefiting the technological and phenologic maturity.

The grapes were picked as is our custom, by hand in small baskets. In the winery the wine underwent pre-fermenting maceration at low temperatures and a long maceration together with the marc: following the rules of the best traditions, but with controlled temperatures during fermentation. The gentle pressing of the marc enabled the distillation of an excellent Grappa di Brunello. The olive harvest is also finished and the Extravirgin Olive Oil obtained from the pressing is fragrant and its colour is an extraordinary emerald green.

We take great pleasure as CHRISTMAS approaches, in sending you our most affectionate good wishes in the hopes of seeing you at the Benvenuto Brunello in February, at the Vinitaly in April or in our estate whenever you feel like visiting.

*Ettore and Enrica*