

# HARVEST 2011

## NOTE THIRD INFORMATION

Also this year the harvest has ended well !

The 2011 harvest was completed well in advance compared to previous years and you can even now take stock, both for the quality and quantity, with special attention to the latter.

Just so, for this winery, the decrease was generally low, but in different ways depending on whether white grapes or red grapes.

For white grapes, the decline was just under 10%, on equal terms than in previous years, for red, the arrival of vineyards in full production facility recently has largely offset the sharp decline in that of others, close to 30%.

So the overall decrease in production of the vineyard Ocone has been around 8%.

It is still early to tell for sure, but surely it can be assumed that this year, both for white wines than for red ones, will be important.

Beyond the particular chemical and physical parameters, the scents for whites wines and reds wines for the colors, are expressed at particularly high levels.

For both the alcohol, whites and reds, like any other components, amounted at the top of the scale of values that characterizes the quality of a wine.

We'll be careful, working with the utmost care to maximize what mother nature (Madre Natura), the scientific work and research, both in camps and in the cellar, have allowed ottenre the best from the grapes.

Therefore expect that the weather continues to play its irreplaceable role of stabilizer of the things of this world including, last but not least, wine.

The next event is scheduled for the end of winter, when the new production will be bottled.

For now let's enjoy what is available that, in this period, began to give their best.

Best regards

Domenico Ocone  
