



T E R R A B I A N C A

Il Grande Vino di Toscana

Harvest Report 2004



Dear friends of Terrabianca,

It is a pleasure to share my analysis of the 2004 harvest with you: a stupendous vintage! Weather conditions were perfect: abundant rain in winter re-established the water reserves that the heat in 2003 had reduced, allowing the perfect resumption of the vegetative cycle.

The season was ideal: we had a marvellous spring with moderate temperatures, which allowed the vegetation of the vines to take place in a perfect rhythm. Also August and September showed the same characteristics as the previous months. In particular from the period starting at the end of September, climatic conditions were excellent, with high temperatures during the hours of light and moderate ones at night. There were no spring frosts, nor summer hail. All this allowed excellent ripeness and perfect health of the grapes.

In the last decades we had had to increasingly anticipate picking.

In 2003 we had even started harvest during the second half of August. But it is always nature that decides, by imposing its rhythm on our actions. This year it took us back to times of earlier harvests, when it was normal to start well into September.

We started picking on September 13th, in particular the Cabernets from Maremma. After that we picked Merlots, and finally our Sangiovese, in both cases harvesting almost at the same time at Terrabianca and Il Tesoro. All the varieties have given exceptional results: extraordinary grapes with great power and balance between fruit, tannin, sugar and colour. We worked without stopping in the cellar for 42 days, until we took the wines off the skins of the last tank. Sangiovese, Merlot and Cabernet all show great elegance, concentration and wealth of aroma and colour.

Making wine is a job that requires great professionalism and discipline. The work is long and hard, and requires maximum precision in every phase. One cannot make impositions on nature, one must "feel" it, and it always gives us new teachings. Every year is different, and every year is a very great challenge.

With our new vineyards at Terrabianca and Il Tesoro, our production has taken a further step in the world of modern agriculture, in which even the smallest decision or choice is valued with scientific precision. The new vineyards I have planted or replanted have been set up using a selection of 42 different vine clones, chosen also on the grounds of soil and microclimate. This composition has been planned in order to what I think our wines should be today and in the future. Every variety has its characteristics, that can only be brought out with an accurate and ample clonal selection.



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Every clone has its own distinct peculiarities: some give more colour, others tannin or sugar, others may express the typical aromas of the variety, in all their delicate shades. The bigger and more focused the range of elements that constitute our vineyards, the greater the chances we will have to refine our wines, making them more expressive. It is for this reason that wines like Campaccio, Ceppate, Cipresso or Croce, and all the wines in our range, are unique and "creative", with great character and personality.

The secret is the originality of Terrabianca, and this is generated in the vineyard:
the combination of soil and microclimate,
the selection and combination of clones,
healthy, well developed and perfectly ripe grapes,
and finally great care and professionalism of all those who work on a unique product, the wines of Terrabianca.

Kind regards,
Roberto Guldener

