

emotions

Journal Grape Harvest 2021

Satisfaction with the 2021 harvest

Quality and value goals confirmed!



- ***our territory plays a leading role in the autumn period of the Harvest: one of the most fascinating and evocative moments of the year.***
- ***Prosecco resists the crisis: 2020 vintage of great quality"!***
- ***Overall, the vintage promises a balance between floral and fruity scents and with the note of acidity that gives the product its characteristic freshness.***

In a year characterized by the emergency and the many problems related to it, the area has shown itself ready for a quality harvest! This year the harvest began later than usual, in mid-September from the Conegliano area to reach the heroic territories towards Valdobbiadene around the end of September.



Prosecco, balance achieved!

We started harvesting Chardonnay and Pinot in mid of September and then continued with the Glera from the plains and hills and to follow the reds Raboso and Cabernet. The post-flowering has evolved almost perfectly. Harvesting operations began from the south-east area, on the slopes most exposed to the sun, then moving gradually towards the north-west during the month of September. In the cellar and in the vineyard, everything was arranged to face the most intense moment of the year. In the cellar everything was prepared to receive the grapes, while in the vineyard we worked on the latest operations to ensure the best conditions to complete the maturation of the Glera.

Conegliano Valdobbiadene, despite being a small territory, has different morphological peculiarities within it that significantly affect the timing of the harvest. In fact, if harvesting began in the south-east area in mid-September, the westernmost area, Valdobbiadene and its surroundings, waited a few more weeks. Here the necessary balance between sugar and acidity is typically reached with a delay compared to the "Coneglianese" because the climate is slightly cooler.

We are in an area characterized by very steep slopes and ups and downs that are difficult to access by machinery, a condition that implies many hours of work among the rows literally climbing the "banks", for the exclusively manual harvesting of the Glera grapes (6/700 hours per hectare a year of manual work compared to the average of 150/200 working hours per hectare in the flat areas). The harvest itself, called "heroic" for this reason, represents the moment of greatest ingenuity of the local winemakers and is the last, but prime effort before the finish line!

Climatic trend in the appellation

The climatic trend of 2021 stood out for a cool winter when compared to the last 15 years; this is the reason why the development of the vine and consequently the ripening of the grapes were significantly delayed, about ten / twelve days for each phenological phase.

Unlike in previous years, the summer months of June and July were less rainy and this led to the advantage of having to deal with fewer diseases in the vineyard. The vines today boast healthy clusters that have not suffered either burns or dehydration. The temperature range that characterized the month of August led to a good level of acidity, essential for obtaining sparkling wines with marked notes of freshness and last but not least with an excellent degree; ideal conditions that suggest a year of excellent quality.

We arrive at the 2021 harvest strengthened by the positive results that the appellation achieved both at the end of 2020 and in 2021: the analyzes in the vineyard ensure us a vintage that we will remember for its quality therefore we are proud of our work completed this year as well. Our commitment demonstrates, in addition to the passion for wine, that for the territory which is our most precious value.



Analytical parameters:

The average of the grapes harvested has a sugar content of 17.30 degrees / BABO, with total acidity 5.90 g./l. and a PH of 3.40.

"Harvest, decisive phase"

"For us the harvest is a decisive phase and thanks to the support of the technicians who constantly monitor the vineyards through the ripening curves, we are able to identify the optimal harvest time of each single hillside within the appellation, which as known needs specific and different attention even at a distance of a few kilometers. The right balance of rain, sun and ventilation! "

The harvest of 2021 resulted in high quality grape!





After the harvest, we still have some work to finish between the rows. In fact, it's time to prepare the vines to better face the cold winter. In the meantime, we are already busy working in the cellar where the clear part of the must, aided by the yeasts, gradually defines the alcohol content of each base wine, bringing it closer to sparkling. In this phase, the professional complexity of the winemaker becomes clearer, who from farmer becomes artisan and forges his own wine, translating passion into the best possible result in each bottle. At this time of the year we also think about the future, about the vintage that we will find in the glasses, confident that the quality for which we are committed so much will give us the desired satisfactions.

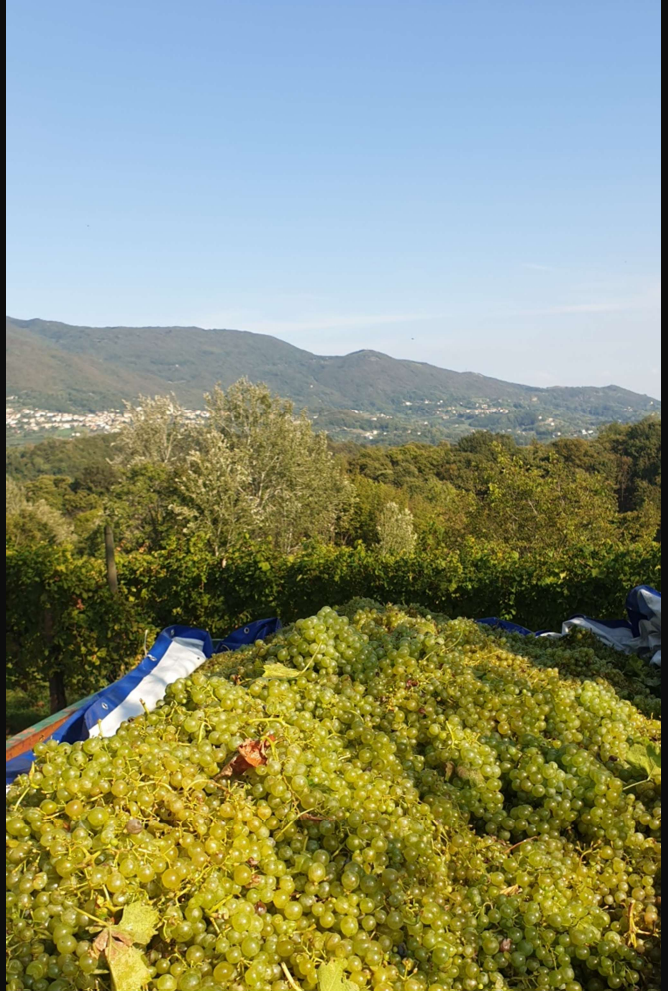
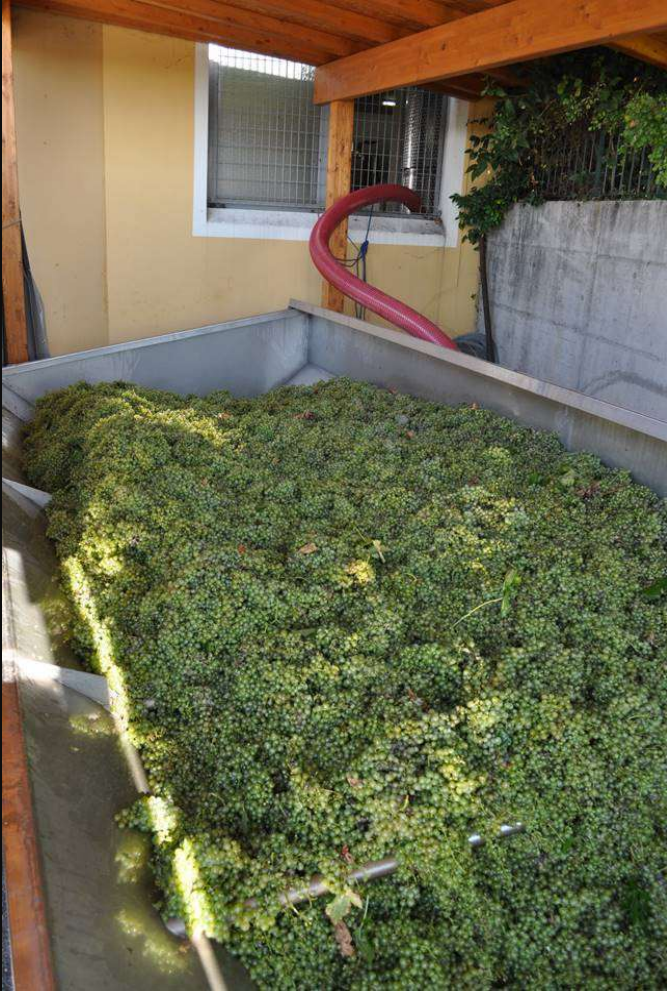
The elegant aromas of the fruit and the persistent "perlage" will conquer all palates in the world where Prosecco is exported, with a production that is certainly competitive in terms of quality and value.



We continue in our intent to enhance our wines by involving an ever wider audience of neophytes who approach the world of quality wine, and at the same time testify to the commitment of the producers of Conegliano Valdobbiadene and DOC Treviso towards an ever greater search for innovation, in order to promote a constant growth in the value of Prosecco, the well-known excellence of the North East, not surprisingly recognized as an icon of Made in Italy all over the world.







The new Conca d'Oro 2021 production is already available from December 2021.

«The harvest of the fruits of our work in the vineyard presents the bunches in their optimal condition for the period and the harvest promises to be of fine quality. As far as the yield per hectare is concerned, we estimate a 7% drop in harvest compared to last year. Again, this year we hope to satisfy the requests of lovers of Conegliano Valdobbiadene Prosecco Superiore as well as of Prosecco doc Treviso"!

Care for the land and passion for viticulture: this is where our value comes from! The balance of the grapes and the generosity of the bunches led us to optimism to obtain precious bottles that will increase our value and spread it around the world.

Our teamwork and mutual collaboration for continuous improvement is the result of passion and dedication that we hope can be shared in order to fascinate more and more wine lovers by the Conca d'Oro Superior Quality.



We are happy to share with you all our love for the earth, respect for nature, protection of the environment and well-being for mankind.

Values that accompany our work and that of our staff every day in fact with commitment and dedication we work the land, respecting the natural vegetative cycles ensuring all consumers the best products in terms of superior quality, in all the steps from the vine up to the final product on the table.



We thank you for the preference that you always renew us and the excellent work done by all of You in the promotion and distribution of our wines under the Conca d'Oro brand and in paying special attention to the quality that has always distinguished us and that represents the Future of all of us! We wish you a good job in the name of the quality of Conca d'Oro Vintage 2020 wines!

Sincerely.

Fattoria Conca d'Oro


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