

Harvest 2022



A tribute to resilience

The year 2022 started with a very dry winter. Snow was rare, only in March we saw a little bit. Spring continued to be dry, budbreak started in the first half of April; a regular timing for here. We got a decent amount of rain in June. Temperatures were normal until the beginning of July but then the Pianca Rotaliana became a part of hell.

A very dry and hot summer begun like in most parts of South-Western Europe. The rockier vineyards such as *Morei* had hydric stress issues, but we had a good reaction from most vineyards. It was dramatic to see how some South-facing forests were really struggling and even started to lose their leaves. We had never experienced something like this before. Finally August brought back rain, which continued also in September. Beside these two months we had 35% less water compared to the average of the last 20 years.

Harvest started **August 24th** and ended **September 28th**.



Before August 10th everything looked like a regular, early, climate-change vintage: fast sugar accumulations and a slow development of acidities. But something mystical happened between August 20th and August 27th: grapes accumulated 3 times the amount of sugar than usual, which forced us to make an ultra-fast picking on whites.

Generally saying Manzoni Bianco, Nosiola and Pinot Grigio are on the riper side compared to 2021. But thanks to the quick reaction we kept the alpine character in our whites. Fermentations were fast and regular wines show already now a crystal-clear brightness and a well-balanced opulence.





After a fast beginning we expected to continue with the reds, but the weather changed. Cold nights and rain arrived and everything slowed down extremely. Teroldego tannins stayed green and the grapes did not proceed to ripen. In the second half of September there was a big change and we finally picked a fully ripened fruit. We can already taste a certain polarity this vintage on reds. The fruit which came in before September 21st shows freshness, all that was picked later has a deeper and more defied structure.



**Manzoni Bianco:** definitely on the tropical, sunny-side of life. Showing already great drinkability now and a juicy character.

**Nosiola:** she loves heat and is definitely profiting from this warmer year. Deep and full.

**Fuoripista:** we were afraid about the hot summer. Pinot Grigio is particularly suffering from the changing climate, but we were surprised: the acidity stayed high and fits well with the rounder soul of this vintage.







**Lezèr:** in order to maintain his crunchiness, we started to harvest it already in the last week of August. Wines are showing a fantastic smoothness and balance already now. This is a Lezèr-style vintage.

**Foradori:** it will be fun to figure out the final blend: we picked the potential 15 parcels at different ripening stages. We have everything from skinny expressions at 11 alcohol to muscular fruit bombs. We are excited to find the balance.





**Sgarzon:** was the most complicated vineyard to interpret this year. Although grapes looked really nice and healthy, phenolic ripeness was really hard to achieve. It was the last vineyard we picked on September 28th.

**Morei:** surprisingly slow fermentation this year. He took his time. Wines are very open now already. We will see how they will develop.

**Granato:** the differences between the four potential Granato pergolas were huge. *Pedot*, usually providing the elegance in the blend, had a hard year and suffered the hot summer. *Regin*, which gives opulence was very generous in every sense. Fermentations are not totally done yet; it started as a quite complicated year for Granato, but finally we are surprised about the balance in the wines.

we will keep you updated, amigos!

Grazie di tutto

Emilio Zierod

& the Foradori team



photos by Martin Errichiello / Raffaele Siniscalco



———— [agricolatoradori.com](http://agricolatoradori.com) ————

Azienda Agricola Foradori / Via Damiano Chiesa, 1 / Mezzolombardo (TN)