

# SESTI

Loc.  
CASTELLO DI ARGIANO  
53024 MONTALCINO  
SIENA - ITALY  
Tel / Fax: 0039 0577 844113  
[elisa@sesti.net](mailto:elisa@sesti.net)

## VINTAGE REPORT 2010

Despite the alarming warnings of planetary drought, Tuscany had another rainy winter with lot of snow in the mountains. The rainy weather continued well into the spring causing a slow evolution of the vines compared to previous vintages.

The reaction of the plant world to this has resulted in an extraordinary vegetative force noticeable everywhere in the woods in the olive groves and in the vineyards.

The summer that followed was pleasant but the temperatures never went above 35 degrees centigrade. August had an interesting drop in temperature with fresh nights and warm days that resulted in a harmonic but steady maturation of the grapes. This slow evolution continued into September causing the delay of the harvest that ended in the middle of October.

The result of all this has produced one of the most harmonic wines in many years with perfect acidity, excellent colours, prestigious structure, well balanced PH and dreamy perfumes.

Everything indicates a historical vintage, not for the wine only, the olive harvest has also produced an olive oil of incredible quality.

Giuseppe Maria Sesti