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VINTAGE REPORT 2017

2017 has been an eventful year with its challenges and rewards.

We were grateful for the Autumn rains of 2016 which filled our new lake to the brim, this allowed us to irrigate the three hectares of new Sangiovese vineyards through what turned out to be a hot and dry Summer. Every plant thrived.

At the beginning of May we had the latest frost in living memory for which we burned bails of straw for three nights, however we never reached the low temperatures of the 2001 frost so luckily had no damage to the flowering vineyard.

During green pruning more leaves were left on the vine to protect the grapes from the sun and later we worked the top soil with a "rippatura" to help retain as much moisture as possible in the ground.

We were blessed with two rainfalls during the Summer which were so localized that they didn't reach as far as four Km from us. This was a present from the Gods.

Our efforts (and Nature's help) paid off, we had a healthy harvest with average yields, normal alcohol levels, vibrant colour and great balance.

The Olive Harvest which followed also produced a superb Extravergine Olive Oil.

2017 will be a vintage whose quality will be determined by localized microclimates and the work of the winemaker. We are very proud of the results and look forward to showing this wine in the future.