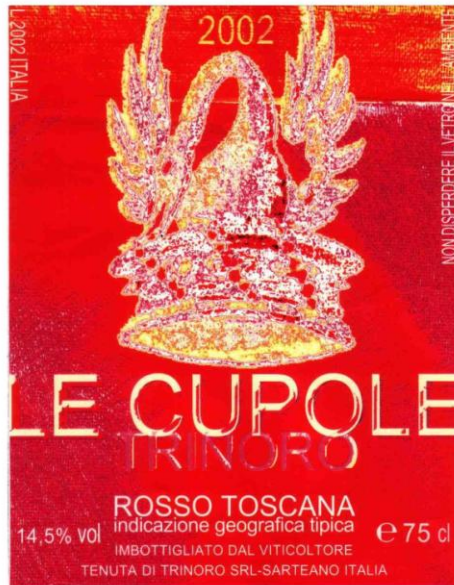


LE CUPOLE 2004



2004 in all of Europe was a vintage of good-quality, sharp wines, with a very late harvests and low yields in the vineyards. This was because of the terrible heat wave of 2003 that had paralysed the vines, especially the younger ones, making them unable to store up for the following year. After a good winter with, maybe, insufficient rains the budding, flowering and then the turning of colour happened very late so that ripening came dangerously close to winter; tasting in the field was difficult because of the green, salty berries affected by the late acid synthesis; few parcels seemed as if they could be picked at the right time: mostly Merlot and some Cabernet Franc, at a late stage, which the good autumn weather made possible waiting for. For some parcels we waited until a little mould had set in to had aromas and softness. Fermentations were good, with wines that had structure and very vertical bodies, very exciting and difficult to assemble.

Grape Mix	55% Merlot, picked from October 9 th to the 20 th and November 3 rd and 4 th 23% Cabernet Franc. From November 2 nd to November 6 9% Cabernet Sauvignon, picked November 8 th -9 th 5% Petit Verdot November 7 th 4% Cesanese Picked during November 13 th - 14 th 4% Uva di troia pichked November 11 th
Vineyards' total surface	27 hectares
Vineyard density	10.000 plants per hectare
Vineyards' age	15 years
Yield	40 hectolitres per hectare
Fertilizing	3 year old cuttings from the same vineyards, iron
Spraying	copper, lime, clay powder, propoli, grapefruitseed extract
Fermentation	52 different fermenting vats over two months. 10 days average; 1 pumpover, 3 punch-downs per day
Malolactic	spontaneous, the following spring
Fining and Racking	7 rackings, after January. Egg-whites, before bottling
Bottled	March 2006
Production	80 .000 Bottles