

VIGNAIOLI
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SARDA

HARVEST REPORT 2024



Marcello says...

The 2024 vintage proved to be one of the most challenging of the past 20 years, comparable in complexity and difficulties to 2014. Climate change is making its impact more and more each year, making it increasingly difficult to bring high-quality grapes to the cellar. The season began with a frigid and unbalanced spring, delaying the onset of summer; by May and June, the plants' vegetative development was already delayed, a sign that would affect the entire harvest.

Initially, with the early spring storms, we were fortunate to avoid major and damaging hail. The beginning of summer was relatively balanced, with moderate temperatures despite some sporadic rainfall, giving hope for a promising harvest both in quality and quantity. However, in August, the weather turned into a constant challenge, with extremely high temperatures following the cool spring, creating a drastic shift from one extreme to the other. These fluctuations led to slower-than-usual but gradual ripening, subjecting the plants to significant water stress and delaying their natural cycle.

September, which should have marked the beginning of the harvest, instead surprised us with an unprecedented succession of rains (19 days of rain out of 30) and a significant drop in temperatures. We were forced to postpone the harvest to October—a difficult but crucial decision that led to a 40% reduction in production. However, this delay allowed the vines the necessary time to fully ripen the grapes selected in the vineyard, where we consistently dedicate all our energy.





October was the decisive month; careful harvesting and selection yielded healthy, ripe grapes, further reducing quantities but ensuring a high-quality product. However, this was not a year for wines destined for long aging, nor for 'natural' wines without added sulfites or grand reserves, but rather for young, fresh, and balanced wines. The real strength of this year was the October harvest temperatures, which helped contain the development of diseases and other molds, such as botrytis, allowing for optimal aromatic ripeness.

The best of this vintage will be realized through intensive work in the cellar, with very slow fermentations, low temperatures, and prolonged contact of the wine with fine lees. This approach will enhance the structure and aromatic profile, maintaining the high quality of our wines. We, therefore, plan to bottle the first wines of the 2024 harvest towards the end of March 2025, later than usual, but we hope to showcase a few previews at the early trade fairs of the year, such as Wine Paris and Prowein.

Despite the challenges, we are committed to enhancing every nuance of this complex vintage, convinced that hard work in the vineyard and in the cellar will bring out the best of a year we will not soon forget.

