

DiWINEtaste

Wine Culture and Information

 International Edition

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Forecast for the 2025 Harvest

Summer is about to end, and we are entering autumn, the period during which – under normal conditions – the grape harvest generally takes place in this part of the world. With the usual exception, of course, of the southern regions, as well as those involved in the production of sparkling wines, where, in reality, the harvest has already ended in many of these areas, while in others it is almost over. As is well known, the harvest is a crucial event for anyone who makes wine, the culmination of the work of the preceding months, including that determined by weather conditions. This is a period that shapes the future and the hopes of producers, especially in recent years, which have not exactly been the best – in general terms for wine – and of which we can have memory. As always, the first harvest estimates begin to be released in this period, both by those who have already finished harvesting and by those who are preparing to enter the vineyards to pick the grapes.

Initial estimates, released in the course of summer, give us hope for a good, even excellent, harvest in Italy, despite the difficulties caused by drought in some areas. The estimated Italian harvest, according to Coldiretti (an Italian farmer association), is expected to be around 45 million hectoliters. The start of the harvest, now a common occurrence in recent years, began earlier than average, needless to say, due to the high temperatures that accelerated the ripening of the grapes. In some areas, drought and bad weather have been reported, although they have not affected the overall quality of the harvest. Problems caused by downy mildew and powdery mildew have also been significantly lower than expected, as have those caused by parasites. These are, therefore, decidedly positive forecasts, trusting – in the meantime – that no inconvenience will occur in the coming weeks, particularly those resulting from any unfavorable weather conditions.

Regarding the specific forecasts for each region, Abruzzo is expected to have a good harvest with abundant yields, despite the hail damage that affected some vineyards in the province of Chieti. Basilicata is also expected to have a positive harvest, with a slightly above-average harvest compared to the last five years. Calabria is also expected to have a positive harvest, with

a 10% to 15% increase in production, except for the province of Crotone, due to frost that may have affected as much as a fifth of the harvest. Good news also comes from Campania, where the harvest is expected to likely exceed 2024, although drought events could negatively impact the harvest. Molise is also expected to have a positive harvest, as well as Apulia, where, compared to 2024, production is expected to increase by about 20%, despite the drought events that do not however seem to have affected the harvest. As for the two main Italian islands – Sicily and Sardinia – no variations from the average are expected, a condition mainly determined by drought, therefore by the lack of water for irrigation.

Moving up the peninsula, a slight decrease is expected in Latium, while in the Marche region, there are some concerns for the consequences of the drought that has affected, in particular, the areas between the provinces of Pesaro and Ancona. However, the forecast is positive. In Umbria, a good harvest is expected, despite some difficulties related to downy mildew and high summer temperatures. In neighboring Tuscany, a high-quality harvest is expected, with average quantities, thanks in part to the absence of critical factors that could compromise the harvest. Emilia-Romagna is also expected to have an average harvest, where few, but not critical problems caused by downy mildew and the high temperatures of the season have been reported. Liguria is also expected to have an average harvest, while in Piedmont, an increase in yields is expected, particularly in the provinces of Asti, Alessandria, and Cuneo, although the consequences of damage caused by some pests are still being assessed.

Valle d'Aosta is also expected to have an average harvest, whereas in Lombardy is expected a slight increase in production, except for the Pavia area, where the potential effects of downy mildew on grape bunches that occurred last year are still being assessed. Production is also expected to increase in Trentino-Alto Adige, where a positive trend between 5 and 10% is expected compared to 2024. Veneto is expected to have a harvest that will confirm last year's yield, while in Friuli-Venezia Giulia the situation appears to be more com-

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plex and variable depending on the area, grape variety, and irrigation conditions. Average harvest is however expected, with estimates of a slight decrease in the hilly areas, particularly in Pinot Gris and Friulano vineyards. According to what Coldiretti has reported – therefore – in Italy, for the 2025 harvest, excellent grape quality is expected and harvests to be in line with the average of recent years.

While we can certainly be optimistic and pleased with the good forecasts for the 2025 harvest, on the other hand we are decidedly less about the situation that has long affected Italian wineries, in particular the high stock levels. This is certainly a worrying situation, further compounded by market uncertainty, including the uncertain and unpredictable tariffs imposed by the United States of America. Stocks are a significant problem, especially during this harvest period, which inevitably brings more grapes to the winery, requiring space for *processing* and storage before being sold as wine. This situation is also cause of concern for the consortia of Italian denomination of origin, so much so that some have already approved reductions in yields per hectare. These measures – already adopted by many Italian consortia for the 2025 harvest – have the stated goal of limiting the effects of the current and uncertain market conditions, including excessive stocks in addition to the widespread decline in sales.

A measure that evidently seeks to re-establish the balance between supply and demand, given the current market, export, and sales conditions, seems to be the only concrete solution the consortia can implement. It is unclear, however, what will be the destination of grapes now considered surplus, since what the vine has produced does not magically disappear as a result of an administrative decision. Many alternative destinations and creative solutions can be imagined, however – seriously – this is a forced choice with immediate, short-term effects. Short-term, indeed. Should market conditions not change in the coming months, it is clear that the same problem will also be faced with the 2026 harvest. Furthermore, considering that these measures can help wineries currently experiencing stocks and market difficulties, this does not mean that this will be true for all wineries, penalizing – as a matter of fact – those which would have been happy to vinify all the grapes from their vineyards and for their designated denominations. Of course, something must be done, and as we all know, no solution can please everyone equally. The coming months will certainly give us a clearer understanding of the fu-

ture, including the quality of the 2025 harvest, which, from the premises, seems to be decidedly positive. At least we will have something to be truly happy about in our glasses and that will perhaps make us forget – at least for a while – these uncertain times.

Antonello Biancalana

WINE TASTING

Contrasts of Morellino di Scansano and Tintilia del Molise

One of most celebrated red wines of Tuscany compared with the queen of Molise's native grapes, one of the most interesting varieties on the Italian wine scene since many years now.

If there's one thing that distinguishes Italian winemaking from other wine-producing countries of the world, it is the impressive number of native grape varieties used for making wine. In Italy, in fact, every region – and often, many territories within each of them – can boast one or more native grape varieties, which inextricably identify local viticulture and wine-making. This vital and defining characteristic is further enriched by the presence of countless so-called *international* or non-native varieties, primarily originating from France. This coexistence in Italian vineyards – that of native and non-native varieties – has been consolidated for over a century now, allowing for the creation of magnificent wines through their blending. Equally magnificent wines are produced when vinified alone, as is widely proved by the vast Italian production of each region.

The wines we will be examining in our tasting express this production style, that is, the primary use of native varieties and, in one of the two, even the possibility of adding other grapes, including non-native ones. This month's wines are Morellino di Scansano and Tintilia del Molise, the former notoriously produced in the Tuscan Maremma, and the latter in the region of the same name. Both wines are primarily made with native varieties – Sangiovese for Morellino di Scansano, Tintilia for the Molise wine – and according to the Italian quality system, the territories are classified as *Denominazione d'Origine Controllata e Garantita* (Denomination of Controlled and Guaranteed Origin, DOCG) for the Tuscan wine, and *Denominazione d'Origine Controllata* (Denomination of Controlled Origin, DOC) for the wine from Molise. As is often the case with Italian production disciplinary, in this case too is provided for the use of the main variety, with the possible presence of a small portion of complementary grapes permitted in their respective territories.

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Morellino di Scansano

Morellino di Scansano is undoubtedly one of Tuscany's most well-known wines, a success achieved also thanks to the region's long history of viticulture and winemaking. Archaeological and historical evidence, in fact, prove viticulture in these lands is dating back to Etruscan times, a tradition that was then perpetuated by the ancient Romans and, after having passed the course of subsequent eras, is still one of the main activities of the area. The most representative town in the entire territory – Scansano – gives the wine its name. One of the most renowned towns in the Tuscan Maremma, it is part of the province of Grosseto and lies at the heart of the appellation's territory. The star of Morellino di Scansano is Sangiovese, undeniably Tuscany's most famous and celebrated red grape variety, including the other regions where it is being cultivated. Morellino di Scansano is traditionally made with Sangiovese, along with other varieties historically present in the area and – in modern times – even recently introduced ones. In this regard, it should be noted that producers are currently focusing on favoring and identifying Sangiovese with the local wine, so it's not uncommon to find Morellino di Scansano wines made with this variety alone.

It should be noted that in the past – in particular before the status of *Denominazione d'Origine Controllata e Garantita* (DOCG), assigned in 2006 – in the composition of Morellino di Scansano Sangiovese was frequently blended with other local varieties. This practice, which is still permitted and used today, has recently seen a growing trend toward using increasing quantities of Sangiovese, and many wines use it alone. The production disciplinary, in fact, provide for the use of at least 85% Sangiovese, with a possible additional quota of non-aromatic red grape varieties, both native and non-native, permitted in Tuscany. The production disciplinary also provides for the "riserva" style, which requires a minimum aging period of two years, of which at least one in cask. However, there are no indications for the *non riserva* style, allowing producers to age it in inert containers, therefore creating more direct and immediate styles of Morellino di Scansano, thus further enhancing the sensorial qualities of the grapes and the territory.

Tintilia del Molise

Tintilia is undoubtedly the rising star of Molise viticulture and winemaking. This interesting red grape variety is gradually conquering the region's winemaking scene, so much so that it is rightfully considered the representative identity of Molise. At the beginning of its rise, wines produced with the Tintilia grape were recognized and permitted by the production disciplinary of the Molise DOC. Given the growing success and commitment of producers to promoting this important variety, a specific denomination was established in 2011 for wines produced with this grape: Tintilia del Molise DOC. The related disciplinary – which include rosé, red, and reserve styles – primarily focus on promoting Tintilia, providing for a minimum quota of 95%, with a possible complementary portion composed of non-aromatic red grapes permitted for cultivation in Molise.

The history of Tintilia is common to that of many other

native Italian varieties. After having faced the risk of disappearing forever from the vineyards, thanks to the intuition and tenacity of enlightened figures, it was rediscovered and then reevaluated, also thanks to modern and contemporary viticultural and winemaking practices. A grape with ancient origins and always considered in Molise the region's finest variety in terms of quality, the first written records are attributable to the agronomist Raffaele Pepe of Civitacampomariano (Campobasso), who, in a manuscript from 1810, discusses it extensively, confirming its presence and winemaking use as early as 1700. After a long period of oblivion, Tintilia was saved from the very real risk of extinction thanks to the invaluable work of another agronomist – Giuseppe Mogavero – who ensured its recovery and launched it into a new and important winemaking future. For years considered similar to Bovale Sardo – also hypothesizing a Spanish origin due to the name, *tinto*, associated with the intense red color of its wines – recent genetic studies have definitively allowed to establish that Tintilia is a variety native to Molise and shows no affinity or genetic links with other grapes.

The Tasting

Before pouring our wines into glasses and beginning this month's tasting, let's get hold of bottles of Morellino di Scansano and Tintilia del Molise. This Tuscan wine – produced in considerable quantities by many wineries and widely available on the shelves – is not difficult to find, both in specialized wine shops and large-scale retail chains. However, finding Tintilia del Molise is more challenging. Despite the growing interest from wine enthusiasts, it is not always easy to find it on the shelves, even in wine shops, although it is certainly available in specialized and well-stocked ones. As for the composition of the wines, for Morellino di Scansano, we will choose a bottle made with Sangiovese and Alicante Bouschet, one of the complementary and historically most used grapes in the production of this wine. In the case of Tintilia del Molise, we will make sure the wine is produced with this grape alone, a characteristic common in most cases. Moreover, we will make sure the wines are vinified and aged in inert containers, such as steel tanks, and belonging to the most recent vintage. Morellino



The color of Tintilia del Molise

di Scansano and Tintilia del Molise will be served at 17 °C (63 °F) in tasting glasses.

We can now begin this month's tasting by contrast, so let's pour the two wines into glasses and proceed with a visual examination, that is, how the wines is seen by the eyes in terms of color and transparency. The first wine we examine is Morellino di Scansano, so – by tilting the glass over a white surface – we observe the wine at the base, where the thickness is greatest and most consistent. Morellino di Scansano has a bright red color, and the transparency, observed by placing an object in contrast between the white surface and the glass, is moderate. Let's now look at the edge of the glass toward its opening, where the thickness of the wine is thinnest, and evaluate the nuance: the Tuscan wine confirms its ruby red base color. Let's now move on to evaluating the appearance of Tintilia del Molise and, still tilting the glass over the white surface, we observe an intense ruby red color, generally darker than Morellino di Scansano. Looking toward the opening of the glass, the wine's nuance confirms its ruby red color.

The olfactory profiles of Morellino di Scansano and Tintilia del Molise offer the taster common characteristics as well as substantial differences. The olfactory profile of Morellino di Scansano – as is easily understood – is primarily defined by Sangiovese, which, in this wine, must be present for at least 85%. This primary quality, of course, is then enriched by the olfactory characteristics of any complementary grapes, with effects that – depending on the varieties – can have a significant impact. Morellino di Scansano, in any case, is recognized for its aromas of red and dark-fleshed fruits, particularly black cherry, plum, and blueberry, as well as floral scents of violet and, occasionally, geranium. Tintilia del Molise too, of course, offers aromas of red and dark-fleshed fruits, particularly black cherry, plum, and blackberry, as well as floral notes, predominantly violet. The two wines, however, differ both in intensity and in the identifying sequence of their aromas, making them recognizable and, so to speak, unique.

Let's resume our tasting by contrast and proceed with the evaluation of the olfactory profiles of Morellino di Scansano and Tintilia del Molise, starting – as in the previous phase – with the Tuscan wine. Holding the glass in vertical position and without swirling, we proceed with the first smell in order to assess the opening of the wine, that is, the perception of its dominant and identifying aromas. The nose perceives intense and clean aromas of black cherry, plum, and blueberry, immediately followed by the unmistakable scent of violet. We now proceed with swirling the glass – an operation favoring the development of the aromas – and proceed with the second smell. The olfactory profile of Morellino di Scansano is completed with blackberry, raspberry, and, often, the scent of geranium. Let's now move on to evaluating the opening of Tintilia del Molise, and then do the first smell. On the nose, we perceive intense and clean aromas of black cherry, plum, and blackberry, followed, again, by the unmistakable scent of violet. After swirling the glass and taking a second smell, the olfactory profile of Tintilia del Molise is completed with blueberry and, often, cyclamen and geranium, as well as – in some cases – a pleasing hint of black pepper.

The gustatory profiles of Morellino di Scansano and Tintilia del Molise differ in several respects, certainly in a much more evident way than in their olfactory characteristics. Let's

take a sip of the Tuscan wine and analyze the attack, that is, the evaluation of the sensations perceived in the mouth after the first sip. The contribution of the Sangiovese is evident from the beginning: a well-balanced tannic attack immediately balanced by the alcohol, followed by the typical sensation of pleasing crispness given by the acidity. Added to these are the gustatory qualities of the complementary grapes, generally in terms of roundness. The structure of Morellino di Scansano is moderate and not powerful, decidedly elegant, with good correspondence to the nose, especially in the flavors of black cherry, plum, and blueberry. The attack of Tintilia del Molise is quite different, distinguishing itself, compared to the Tuscan wine, for its fuller body and, often, the intensity of the alcohol. Tannins are moderately astringent, with a less intense crispness than Morellino di Scansano. The flavors of black cherry, plum, and blackberry are clearly perceived on the mouth, therefore providing a good correspondence to the nose.

We have reached the end of this month's tasting by contrast, so let's move on to the evaluation of the final sensations that Morellino di Scansano and Tintilia del Molise leave in the mouth after swallowing. The finish of the Tuscan wine is persistent, and the flavors of plum, black cherry, and blueberry continue to be perceived in the mouth, as well as the crispness given by the acidity, typical of wines made with Sangiovese, especially when vinified in inert containers, as in our case. Moreover, in the mouth we can continue to perceive a pleasing sensation of moderate astringency, along with the contribution of the alcohol, which adds a slight overall roundness. The finish of Tintilia del Molise is equally persistent, leaving in the mouth a sensation of fuller body as well as roundness contributed by the effect of the alcohol. Moreover, in the mouth are also and clearly perceived the flavors of black cherry, plum, and blackberry. Before concluding this month's tasting, let's take a final smell from the two glasses, first Morellino di Scansano and then Tintilia del Molise. Although we can perceive similar olfactory qualities, the two wines are clearly distinguished by their decidedly unique profiles.



Wines of the Month

Score legend

- ◇ Fair – ◇◇ Pretty Good – ◇◇◇ Good
 ◇◇◇◇ Very Good – ◇◇◇◇◇ Excellent
 ★ Wine that excels in its category
 🍷 Good value wine

Prices are to be considered as indicative. Prices may vary according to the country or the shop where wines are bought

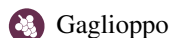
Dall'appassimento del Gaglioppo,
 anima di un territorio,

160
 ANNI

per celebrare
 una passione senza tempo.



160 Anni 2021
Ippolito (Calabria, Italy)



Price: € 25.00

Score ◇◇◇◇ ★

👁️ Deep ruby red and nuances of garnet red, little transparency.

👃 Intense, clean, pleasing, refined and elegant, starts with hints of plum, black cherry and dried violet followed by aromas of blackberry, blueberry, carob, tobacco, chocolate, cinnamon, mace, black pepper, vanilla and menthol.

👄 Properly tannic attack and however balanced by alcohol, full body, intense flavors, pleasing roundness.

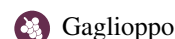
🍷 Persistent finish with flavors of plum, black cherry and blackberry.

📅 Made with dried grapes. More than one year in cask.

🍴 *Game, Roasted meat, Stewed and braised meat, Hard cheese*



Cirò Rosso Classico Superiore Riserva Ripe del Falco 2017
Ippolito (Calabria, Italy)



Price: € 35.00

Score ◇◇◇◇◇

👁️ Brilliant ruby red and nuances of garnet red, little transparency.

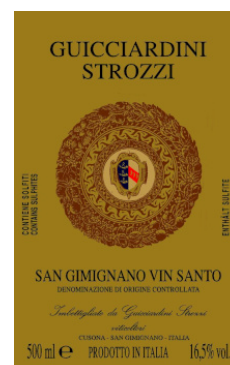
👃 Intense, clean, pleasing, refined and elegant, starts with hints of plum, blackberry and black cherry followed by aromas of dried violet, dried rose, carob, cocoa, undergrowth, cinnamon, tobacco, rhubarb, black pepper, mace, licorice, leather, vanilla and menthol.

👄 Properly tannic attack and however balanced by alcohol, full body, intense flavors, pleasing roundness.

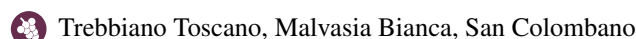
🍷 Very persistent finish with long flavors of plum, blackberry and black cherry.

📅 6 months in steel tanks, 18 months in cask, 72 months in cement tanks.

🍴 *Game, Roasted meat, Stewed and braised meat with mushrooms, Hard cheese*



San Gimignano Vin Santo 2014
Guiciardini Strozzi (Tuscany, Italy)



Price: € 25.00 - 500ml

Score ◇◇◇◇ ★

👁️ Brilliant amber yellow and nuances of amber yellow, transparent.

 Intense, clean, pleasing, refined and elegant, starts with hints of raisin, dried fig and dried apricot followed by aromas of peach jam, date, candied fruits, caramel, citrus fruit peel, hazelnut, almond, honey, saffron, leather and vanilla.

 Sweet and round attack, however balanced, full body, intense flavors, pleasing crispness.

 Persistent finish with flavors of raisin, dried fig and dried apricot.

 More than 4 years in "caratelli" barrels.

 Confectionery, Dried fruit tarts, Hard cheese



Millanni 2020
Guicciardini Strozzi (Tuscany, Italy)

 Sangiovese (60%), Cabernet Sauvignon (30%), Merlot (10%)

Price: € 37.00

Score     ★

 Intense ruby red and nuances of garnet red, little transparency.

 Intense, clean, pleasing, refined and elegant, starts with hints of plum, black cherry and dried violet followed by aromas of carnation, blueberry, black currant, blackberry, cocoa, tobacco, mace, vanilla and menthol.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing roundness.

 Persistent finish with flavors of plum, black cherry and blueberry.

 18 months in barrique.

 Roasted meat, Stewed and braised meat with mushrooms, Cheese



Vino Nobile di Montepulciano I Quadri 2022
Bindella (Tuscany, Italy)

 Sangiovese

Price: € 31.00

Score    

 Intense ruby red and nuances of ruby red, little transparency.

 Intense, clean, pleasing, refined and elegant, starts with hints of black cherry, plum and violet followed by aromas of rose, peony, raspberry, blueberry, blackberry, chocolate, cinnamon, tobacco, mace, leather, pink pepper, vanilla and menthol.

 Properly tannic attack and however balanced by alcohol, full body, intense flavors, agreeable.

 Very persistent finish with long flavors of black cherry, plum and raspberry.

 20 months in cask, 12 months in bottle.

 Game, Roasted meat, Stewed and braised meat, Hard cheese



Vino Nobile di Montepulciano Riserva Vallocaia 2021
Bindella (Tuscany, Italy)

 Sangiovese (95%), Colorino (5%)

Price: € 41.50

Score    

 Brilliant ruby red and nuances of garnet red, moderate transparency.

 Intense, clean, pleasing, refined and elegant, starts with hints of plum, black cherry and dried violet followed by aromas of dried rose, raspberry, arbutus berry, blueberry, chocolate, face powder, tobacco, cinnamon, licorice, leather, mace, vanilla and menthol.

☞ Properly tannic attack and however balanced by alcohol, full body, intense flavors, agreeable.

☞ Very persistent finish with long flavors of plum, black cherry and raspberry.

☞ 2 years in cask, 1 year in bottle.

☞ *Game, Roasted meat, Stewed and braised meat with mushrooms, Hard cheese*

☞ Intense flavors with imperceptible alcohol pungency, pleasing sweetness and roundness.

☞ Persistent finish with flavors of chocolate, hazelnut and milk cream.

☞ Grappa added with milk cream and gianduja chocolate liquor.

EVENTS

News

In this column are published news and information about events concerning the world of wine and food. Whoever is interested in publishing this kind of information can send us a mail to the address Events@DiWineTaste.com.

NOT JUST WINE

Aquavitae

Review of Grappa, Distillates and Brandy



Le Creme Golose Liqueure alla Panna Gianduja
Elena Borra Distillerie (Piedmont, Italy)

☞ Grappa added with milk cream and gianduja chocolate liquor

Price: € 20.00 - 50cl

Score ◆◆◆

☞ Intense mahogany, creamy.

☞ Intense, clean and refined with aromas of chocolate, hazelnut, milk cream, cotton candy and vanilla with almost imperceptible alcohol pungency.

Wine Guide Parade

May 2025

The best 15 wines reviewed in our Guide and voted by DiWineTaste readers

Rank	Wine, Producer	Votes
1	Thymbra 2023, Valle dell'Acate	14542
2	Friuli Isonzo Bianco Lis 2019, Lis Neris	13287
3	Friuli Isonzo Chardonnay Jurosa 2019, Lis Neris	12249
4	Valle d'Aosta Syrah 2017, La Source	11916
5	Valle d'Aosta Chardonnay 2022, La Source	11463
6	Fiano di Avellino Riserva Serrapiano 2023, Torricino	10902
7	Cerasuolo di Vittoria Classico BDN Vigna di Biddine Soprana 2021, Valle dell'Acate	10762
8	Fiano di Avellino Riserva Serrapiano 2022, Torricino	10359
9	Valle d'Aosta Torrette Superiore 2020, La Source	9740
10	Vittoria Nero d'Avola Tané 2017, Valle dell'Acate	9310
11	Torricino Rosso 2023, Torricino	8807
12	Cerasuolo di Vittoria Classico Iri da Iri 2017, Valle dell'Acate	8573
13	Valle d'Aosta Petite Arvine 2023, La Source	8481
14	Taurasi Cevotempo 2020, Torricino	8204
15	Valle d'Aosta Bianco Ensemble 2020, La Source	7229