

# HARVEST REPORT 2025

VIGNAIOLI  
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SARDA



# *Marcello says...*

The 2025 vintage was another complex and challenging season, marked by a succession of unpredictable weather conditions that truly tested the vines and our daily work. Spring had begun with great promise: an unusually rainy April, with precipitation levels higher than in the past six years, and temperatures stable and in line with seasonal averages. An encouraging start that suggested a regular vegetative cycle ahead. Despite initial concerns about possible spring frosts (fortunately avoided), temperatures then settled into normal summer ranges, with early summer characterized by moderate thunderstorms. Yet it was not the amount of rainfall that created difficulties, but rather the brief and intermittent showers, occurring every other day, which made phytosanitary management under organic farming particularly complex. September, unlike previous years, proved to be optimal, with little rain and weather conditions highly favorable for the final phase of ripening. However, this apparent balance was disrupted by the true critical point of the vintage: the continuous thermal and meteorological fluctuations. Warm days followed by sudden rainfalls encouraged aggressive and irregular fungal infections, extremely difficult to manage within the limits of organic practices. As we always remind ourselves, our approach does not allow us to cure vine diseases - only to prevent them. This year, the timing of infections was unpredictable and scattered, preventing timely and effective interventions before subsequent rainfall. As a result, the vines were subjected to constant stress, with direct consequences on vegetation, photosynthesis, and ripening.



The consequences were significant: in some vineyards, we recorded losses of 80–90% of the production, with clusters compromised precisely during the most critical phase of ripening. Overall, the estate faced a 40% reduction compared to the previous vintage. Hand harvesting, as always, proved essential: through meticulous selection, we brought to the cellar only the grapes capable of meeting our quality standards, though once again at a high cost. In the cellar, the fermentations reflected the challenges of the season. For the reds, we opted for rapid fermentations to avoid excessive extraction of vegetal tannins, which in such a phenolically complex vintage risked becoming overly aggressive and intrusive. For the whites, instead, we chose a slow and carefully controlled approach, favoring extended ageing on fine lees to enhance complexity, structure, and aromatic depth.

The work in the cellar required great attention and sensitivity: each batch followed a tailored path, in an effort to make the most of what the vineyard, despite the difficulties, could offer us. The 2025 vintage closes as another demanding and instructive year – an additional reminder of how evident, impactful, and rapid climate change has become. The challenges we faced compel us to reflect deeply on our future agronomic approach, so that we may continue to safeguard the vitality of our vineyards and the quality of our wines.

Despite everything, our strongest belief remains unchanged: consistent, conscious, and respectful work with nature is what makes every vintage unique and worthy of being told.

