

# Winews

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*A proposito  
di vino*

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## Editorial

The dust has barely settled in New York, and our eyes are still incredulous and our thoughts still disturbed as winews goes to press.

The aim of this newsletter is to tell our friends around the world what is happening in Maremma; we do not usually discuss politics but none of us are excluded from the consequences of recent and future events.

I am honoured to dedicate this edition of *Winews* to one of the most important humanitarian organisations in the world: *Médecins sans Frontières* Nobel Peace Prize-winners of 1999.

The idea came about when, as a golf enthusiast, I decided to sponsor a contest at my club.

Sporting events are occasions for fun and relaxation: by dedicating this contest to *Médecins sans Frontières* I wanted to spare a thought for those who are less fortunate than ourselves, and those who devote their professional life to helping them.

*Médecins sans Frontières* require no introduction from me. For years they have worked on the frontline in the countries that most require their help; however it is certainly my duty to ask for your material aid in supporting their projects.

On the last page you will find details of how to make a donation, and I have another suggestion for you now that the Italian lire is about to retire: if you have any lire left, post them to me and I will make sure they are put to this worthy use.

Many thanks

Erik Banti *The Poggio Maestrino vineyard*

## 2001. Another vintage of the Century?

*All the facts, both well-known and secret, and the (real) truth about the harvest as read in the papers.*

In 21 harvests – the first was in 1981 – I have experienced a real enological miracle with 6 harvests “of the century” (’85 - ’88 - ’90 - ’95 - ’97 - ’00) in such a short time, at least four considered 5-star harvests (’82 - ’94 - ’98 - ’01) and the same number of “excellent harvests”. The really disastrous ones were ’84, ’89 and (for Chianti) ’92.

The fact that journalists are receptive to this problem is probably due to the fact that in the summer months politics take a holiday and

they no longer know how to fill the space in their papers.

One thing is for certain: at the beginning of September my friends come to me for confirmation of what they have read, and so as not to disappoint, I mumble an incomprehensible answer to keep them happy.

The truth is that we can only express a reliable opinion when the grapes are inside the cellar – any opinion given before the harvest is negative.

For example, this year it snowed throughout Tuscany on 14th April: with the buds at an advanced stage of growth, this meant a 50% loss of the product, saving us the trouble of pruning this year. The heat and drought did the rest – not to say that the wine will not be good but it sure as heck won’t be a harvest of the century.

Nicola, our valued enotechnician, will now explain in more appropriate terms what happened, and how we worked around it. [page 2](#) ➔



→ from first page

# 2001 Harvest

Our customers check our grapes.  
Amir Eid (Gobi, DK)



This year the harvest began within the usual timeframe. The grapes are of good overall quality although not outstanding as some claim.

The cold spring weather caused a drop in production (less than 50 quintals per hectare) but was followed by a hot dry summer. This enabled the grapes to ripen well with an excellent sugar content of 20-21° Babo, which makes wine with 13-13.5° alcohol but with a slightly less firm structure and intense colour than the 2000 harvest, considered to be a "harvest of the century".

The first harvest took place in the Poggio Maestrino vineyard, where the young vines yielded less than 1kg of grapes per plant.

The grapes from these vines are very high quality and it was exciting

for us to pick the first grapes after three years of work, knowing their quality will improve as time goes by.

The harvest was organised according to the ripeness of the various vines.

The vinification process began with stripping and pressing of the grapes, filling the new fermentation vats which have temperature control to allow us to maintain the ideal temperature during fermentation. This will have many advantages, such as decreasing the risks of blocking of fermentation, and prolonging the maceration period increasing the extraction of polyphenols and aromatic substances as well as restricting the danger of increased volatile acidity.

Fermentation lasts for a variable period of 12-20 days according to

the quality of the grapes, and is followed by gentle pressing to obtain our 2001 wine. □

Nicola Scottini



Drawing off

## Baby Tuscan

*A new frontier for Tuscan wine?*

The other evening at dinner with an importer friend of mine, we chose a wine whose price (180 Euros) suggested that it was a bargain.

It was a 1997 Super Tuscan and this disturbed me more than a little.

During my frequent tours around the world no compliment is more greatly appreciated than one about the excellent price-quality ratio of my wines.

This has been a matter of pride for me: producing a good wine that is accessible to everyone.

Like high fashion clothes that are only worn by "stars" (who do not pay for them) or the wives of tycoons or sheiks, some wines are only drunk by "experts" or by rich Japanese who choose the most expensive wine on the list.

What's the solution?

*Baby Tuscan* to the rescue: born in the same land, and from the same vine variety that has made Tuscany great, loved for its brilliant red wines

with their pleasant fruit flavour and complexity.

Our *Baby* has no obligations to fulfil: it is not made from trendy grapes, it does not spend months ageing in expensive new barriques, and above all, it does not have to fight for a 95 in the *Wine Spectator* or 3 glasses from the *Gambero Rosso*.

Perhaps I have unwittingly acted as a forerunner of this wine, in making *CARATO*, which has received no awards except the *Best Buy* in the *Wine Spectator*, with 87 points, and the compliments of my friends.

*The Ciabatta vineyard*



Baby Tuscan  
fiche technique

NAME: Baby

SURNAME: Tuscan

ORIGINS: Middle-class, from the Tuscan hills and mainly from Sangiovese grapes.

FEATURES: Determined, ambitious but not aggressive. No complexes about its more aristocratic older brother, Super.

DISTINGUISHING MARKS: Ruby red with purply hues, short stay in Slavonian oak. Precocious, fully expressing itself already at 2-3 years from birth.

SPECIAL FEATURES: Proud and arrogant like its fellow Tuscans.

VALUE: In the world, around 10 Euros.



# Thirty years on the front line with the most desperate people in the world

**For further informations  
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Via Volturmo, 58 • 00185 Roma  
tel. +39.06.4486921 • [www.msf.it](http://www.msf.it)

**M**édecins sans Frontières (MSF) is an international humanitarian association which has no political, financial or religious connotations. In 30 years of professional activity it has become the most significant private emergency aid organisation in the world. Every year 2500 volunteers from 45 different nations begin their mission. MSF is currently present in over 80 nations, many of which are in a state of war. The association's annual budget is \$300 million contributed by two million donors worldwide.

MSF was formed in 1971 based on the idea of a group of French doctors shocked by the health conditions they had witnessed in the Biafran war. Their dream was to take the traditional principles of humanitarian intervention a step further. They must remain neutral, to maintain the right to receive aid from any and all sources, irrespective of faith, race or political beliefs. But they also wanted to bear witness. These doctors wanted to be able to return from war zones and tell the world what was happening there, acting in some capacity as sentinels alongside the weak and suffering throughout the world.

Since then the association has come a long way. Today MSF has offices in 18 nations. In recent years the projects have multiplied and go beyond states of emergency alone: over 50% of MSF's activities are carried out in stable environments. One of the organisation's priorities, for example, is to guarantee access to basic medical facilities in developing nations which have none. These basic

services account for 48% of about 400 projects launched in 2000. 18% concern the treatment and prevention of epidemics (cholera, sleeping sickness, measles), 15% the treatment of individuals who live outside their social context (the poor, the homeless, street children), 15% war victims and 4% the victims of natural disasters.

In 1999 MSF received the Nobel Peace Prize in recognition of the humanitarian work for peoples in danger carried out neutrally and independently in an attempt to restore their health and dignity, representing the hope of peace and reconciliation.

MSF Italia was legally formed in 1993 and is involved in the recruitment of volunteers, collection of funds and in promotion. The managing director of MSF Italia is Nicoletta Denticco. The Chairperson is Stefania Dente. The first Italian volunteer left on a mission in 1989, and since then about 120 Italian volunteers have contributed to MSF projects around the world. □



PHOTO BY ATSUSHI SHIBUYA



PHOTO BY ATSUSHI SHIBUYA

# Our wines

## MORELLINO DI SCANSANO DOC 2000



**BLEND:** 85% Sangiovese, 15% Grenache, Canaiolo and Malvasia in equal quantities.

A dry, hot summer led to an early harvest which began on 5th September. Alcoholic fermentation on the skins lasted for 8 days and the wine was aged in stainless steel vats for one year. The results of analysis carried out in September 2001: alcohol 12.65, dry extract 29, total acidity 5.90, volatile acidity 0.43, pH 3.41.

**DEVELOPMENT:** Morellino 2000 reflects the typical qualities of the region and will reach maturity two years after the harvest. It can be aged for a further 5 years.

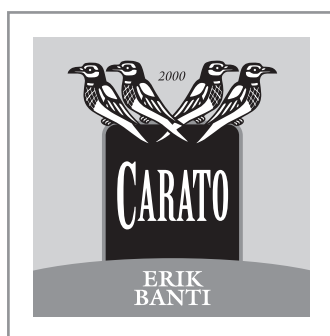
## CARATO I.G.T. TOSCANA 2000

**BLEND:** 85% Sangiovese, 15% Grenache, Canaiolo and Malvasia in equal quantities.

A dry, hot summer ripened the grapes early; the harvest began on 7th September and fermentation on the skins lasted for 10 days.

In October the wine was placed in barriques, which are 80% Slavonian and 20% American oak, 50% new, where malolactic fermentation took place, followed by ageing period of 7 months.

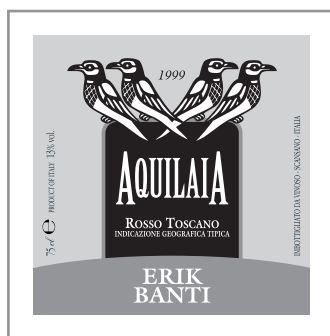
The results of analysis carried out in September 2001: alcohol 13.20, net dry



extract 32.5, total acidity 5.90, volatile acidity 0.42, pH 3.36.

**DEVELOPMENT:** Carato is ready for drinking once it is bottled, but can be aged for a further 5-6 years.

## AQUILAIA I.G.T. TOSCANA 1999



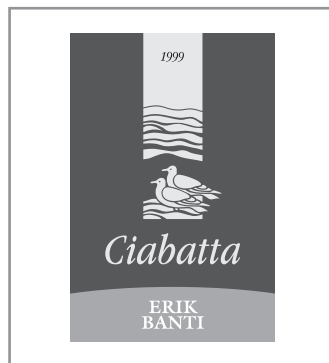
**BLEND:** 80% Sangiovese, 20% Grenache. The harvest began on 20th September and fermentation on the skins lasted 18 days. After the first racking Aquilaia underwent malolactic fermentation followed by 13 months' ageing in 30% new French oak 225L. barriques (Alliers and Nevers).

The results of analysis carried out in July 2001 after bottling: alcohol 13.25, net dry extract 27.8, total acidity 5.66, volatile acidity 0.58, pH 3.4.

**DEVELOPMENT:** Aquilaia is soon ready

for drinking – six months after bottling it has pleasant sensations that will last for several years.

## CIABATTA I.G.T. TOSCANA 1999



**GRAPES:** 100% Sangiovese.

The Sangiovese vines in the Ciabatta district were harvested 26th September with perfectly ripe grapes.

Fermentation on the skins lasted for 15 days, with frequent pumping over.

Ciabatta was aged for a year in stainless steel vats, followed by barrels and Slavonian oak barriques.

Maturation continued in bottles for at least six months.

The results of tests carried out in September 2001 were: alcohol 13.21, net dry extract 29.5, total acidity 5.9, volatile acids 0.55, pH 3.43.

**DEVELOPMENT:** Ciabatta 1999 will be at its most fully expressive around 2003, but can easily be aged for at least another 10 years.

## ANNOTERZO I.G.T. TOSCANA 1999

**BLEND:** 95% Sangiovese grosso, 5% Merlot.

The perfectly ripe grapes were harvested on 25th September.

Fermentation of must on the skins lasted for 20 days with frequent pumping over.



The wine was aged for one year in stainless steel vats and 13 months in 50% new French oak barriques (Allier, Nevers, Vosges), followed by six months in bottles.

The results of tests carried out in September 2001 were: alcohol 13.2, net dry extract 29.5, total acidity 5.85, volatile acids 0.62, pH 3.44.

**DEVELOPMENT:** Excellent ripening of the grapes has made the Annoterzo a full-bodied, robust wine. Its best features will be enhanced by further ageing in bottles. Annoterzo can be aged for at least 10 years.

## Acknowledgments:

Our thanks to all those who have spent time helping me prepare the fourth edition of *Wineus, a proposito di vino*: Laura and Serena, the faithful Giuseppe Romanazzi ([romanazzi@mail.nexus.it](mailto:romanazzi@mail.nexus.it)) for the graphics, Christina Dubbers ([cdubber@tin.it](mailto:cdubber@tin.it)) for the German texts and Ailsa Wood ([ailsawood@libero.it](mailto:ailsawood@libero.it)) for the English texts.

Patrizia and Paolo Del Bufalo ([lapagina@tin.it](mailto:lapagina@tin.it)) who as well as printing the newsletter have become excellent companions for gastronomic adventures. Photos by Erik Banti.

## Info

Donations for MEDECINS SANS FRONTIERES can be made in the following ways:

*Bank transfer to:*

Monte dei Paschi di Siena - ag. 6 Roma  
CAB 03206 - ABI 1030 c/c 14200.95 -

Account: Erik Banti for MSF

*By credit card: Visa/Amexco/Diners/  
Mastercard calling  
MSF directly +39-0644869225*

From 1st January 2002 we will send you our Italia & Gusto products and oil from our latest harvest, which will begin in the next few days.

The products can be viewed on our website, with details of their features, prices, credit card sales conditions and transportation.

Orders via e-mail to:

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