

**Alberto Antonini**  
**Ramiisol's Terroir, Climate and wines: New World-Old World?**

**Alberto Antonini** What is interesting here is also that there is a distinction between the new world and old world.

The truth is that in the new world most of the wine regions have been developed in places which are very easy because they are sunny, warm and dry. So you have very little pressure and you get wines which are very generous, very friendly, very sweet and easy to drink but Ramiisol is a kind of oasis because it is completely different from most of the new world wines - I can mention California, Argentina, most of Chile, Australia, South Africa, and I believe that in my experience Ramiisol tastes more like a European wine. It's true, but this is an American wine, that is important to understand, but what you get when you are in a more complex environment which has got a lot more biodiversity, what you get here is more green and lush and you feel a lot of life as opposed to the dry sunny places which are a bit more hard and more uncomfortable --- here you see there is a lot of biodiversity and biodiversity is getting into the wine itself as well because it is always interesting to taste the wine all together as we did yesterday and it was very interesting as we were all feeling like walking through the air in a forest after the rain and that feeling is important because it is giving you a feeling of experiencing something which is very complex, very multi-layer, it is not simple and upfront and straight, it is more complex.

Obviously, we are in a difficult wine region, when it comes to climate as Pedro was saying but it is also true, *No Pain no Gain*. If it is too easy in general you do not get the very best and if you look at Europe as a reference it's older in making wine than the new world but if

you look at Europe the most interesting regions they are very similar to Virginia's Monticello AVA because they all have a pretty high level of humidity, they have a lot more rain like classic old world regions and they have a lot more filtered light, so there is no direct sunlight, it is very filtered by the humidity and the clouds and that generates more layers of complexity and more elegance.

Obviously here you have to get used to the fact that every year you can't expect to have the growing season and the climate you would like, so we have to deal with that. But we are not making Coca-Cola, so every growing season tells its own story and we are happy to experience that too, not just the very best vintages but each vintage is telling you a story and that's the experience. Coming here is an experience because the soils are exceptionally good, not all of them are the same, the soils vary and Pedro did amazing work to select all the best micro-terroir and understanding where to do what, and that's what we have been doing. But the good wines are really world class. And then you know that it's another important part of the process: when I feel that I am in a very, very good terroir I get the confidence to do less because I know already I have got more from mother nature and that is also the interesting part because these are not winemakers wine, these are micro-terroir driven wines where people who are making the wine have to be very good at delivering the consumer with what I call the *magic combination of three* which is soil, plant and climate without overpowering any of the 3 elements with a lot of oak, with over maturation, with over extraction, with all that makes often what we call a *winemaker's wine* – when you recognize the winemaker, that's not what we want. We don't want to recognize the winemaker; we want to recognize Ramiisol.

So, that is our experience, and we are still at the very beginning.