

Edoardo Freddi International

Harvest Report 2026

2026 Harvest: Italy Looks to Quality Over Quantity



Italy's 2026 harvest is underway, and early indications point to a promising vintage, particularly from a quality perspective. The season is marked by an unusually early start, with harvesting in many areas taking place 7-14 days ahead of the usual schedule. Grapes are generally healthy, with good concentration and encouraging sugar-acid and aromatic balance. Several regions are already reporting very good to excellent quality prospects.

Volumes, however, remain highly uneven: while some areas expect production broadly in line

with 2025 or even slightly higher, heat, drought, hail and other weather events are reducing yields locally. The picture will become clearer as the late-ripening varieties are harvested in September. At the same time, Italy enters the new vintage with significant stocks. As of 31 July, wineries held around 42.6 million hectolitres of wine, 6.9% more than a year earlier, alongside 3.1 million hectolitres of must. The 2026 vintage is therefore shaping up as a year where quality, careful yield management and market balance will be equally important.



Region by region overview

Northern Italy

Lombardy. The 2026 harvest began exceptionally early, with Franciacorta starting in early August and Oltrepò Pavese following soon after. Grapes are generally healthy and quality prospects are very positive. High temperatures are accelerating ripening, while local hailstorms have affected yields (estimated 10-18% lower in Franciacorta). Overall production remains difficult to quantify and will vary significantly between areas.

Trentino Alto Adige. An early harvest is well underway, with Trentodoc Chardonnay starting in early August and Alto Adige following from mid-August. Grapes are healthy and well balanced, supported by good water reserves in several areas. The main challenge is maintaining acidity and aromatic freshness as high temperatures accelerate ripening, particularly in lower and warmer vineyards.

Piedmont. Harvest is underway around 7-10 days earlier than usual, with generally healthy grapes and very promising quality prospects. Nebbiolo and other late varieties are still to be harvested. Volumes are expected to vary considerably by area: while several vineyards show good potential, hail, heat and drought have caused significant local losses, particularly in Alto Piemonte.





Veneto. Harvesting began 8–14 days ahead of schedule, with generally healthy grapes and good to excellent quality prospects. Production is expected to remain broadly in line with 2025, although heat and drought are causing local reductions. Valpolicella has also started early, with encouraging conditions for Corvina, Rondinella and other key varieties.

Emilia Romagna. The harvest is approaching its main phase around 7–10 days ahead of schedule. Lambrusco vineyards are generally healthy, with production expected to remain broadly in line with 2025. Irrigated vineyards have handled the summer heat better, while non-irrigated areas face greater water stress. Quality expectations remain good to very good.



Friuli Venezia Giulia. The 2026 harvest is progressing ahead of schedule, with healthy grapes and an encouraging balance between sugars, acidity and aromas. Collio and the Grave area are reporting particularly positive conditions. Heat and limited rainfall remain the main risks, especially in maintaining freshness, but overall quality expectations are currently very good.



Central Italy

Tuscany. Harvest is already underway in the warmer areas, around 1–2 weeks ahead of schedule. Grapes are healthy and quality prospects are very positive, although drought is reducing berry and bunch weight in some vineyards. Production is being deliberately contained in several appellations, including Chianti, while Maremma is expecting comparatively strong volumes.

Marche. Harvesting is underway around one week earlier than usual. Grapes are generally healthy and quality prospects remain good, while overall production is expected to be slightly below 2025. Late frosts and hailstorms have affected some vineyards, particularly in Verdicchio areas. The September harvest of later varieties will be key to determining the final picture.

Lazio. The first harvests are beginning, with ripening generally ahead of schedule following a hot summer. Early indications point to healthy grapes and promising quality, although water availability remains an important factor. The main varieties will be harvested through September, meaning both final volumes and the quality profile of the region's red grapes are still to be confirmed.

Umbria. The 2026 harvest is approaching, with some early picking already underway and the overall calendar ahead of schedule. Dry conditions are limiting yields, with some areas expecting volumes around 5–10% below average. Despite lower quantities, healthy grapes and good concentration are supporting positive expectations, particularly for the region's important red varieties.

Abruzzo. The harvest has started early, with white varieties already entering wineries. Grapes are generally healthy, but late frosts, hail and prolonged heat have affected yields in several areas. Production remains difficult to quantify, while yield reductions have been introduced in some appellations. September will be decisive, particularly for Montepulciano and other late-ripening varieties.



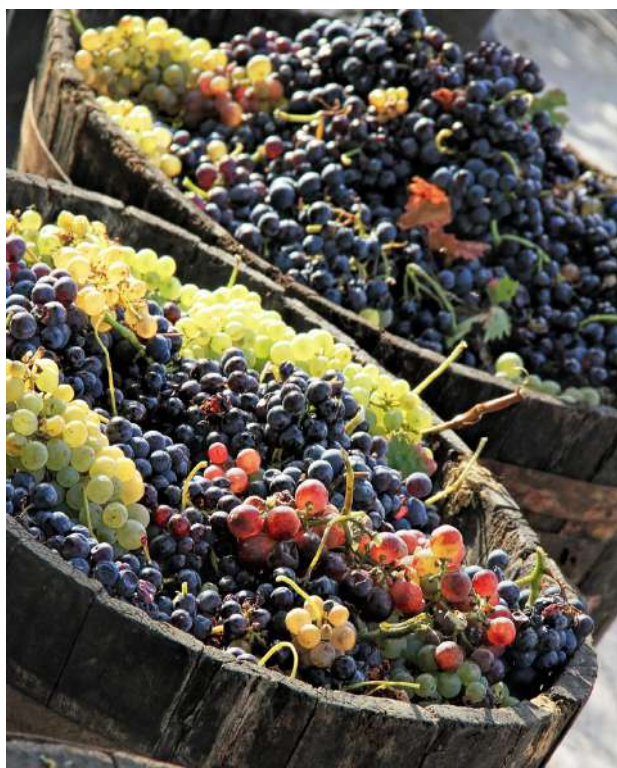
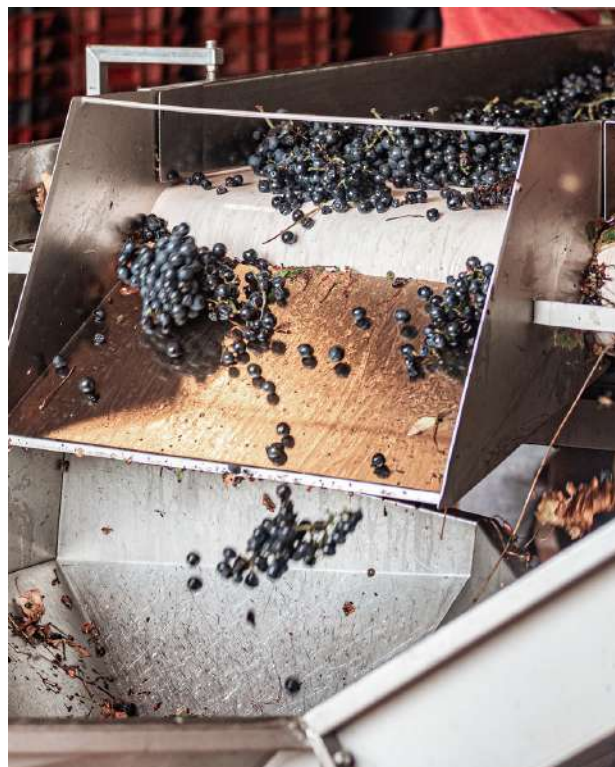
Southern Italy

Molise. The harvest is progressing around two weeks ahead of the usual schedule. Early indications point to good quality, while hot and dry conditions are reducing yields, particularly in non-irrigated hillside vineyards. Production may therefore fall below initial expectations in some areas, although the overall sanitary condition of the grapes remains positive and encouraging.

Campania. The harvest is entering its early stages, with white varieties benefiting from generally healthy vineyard conditions. Sannio is particularly positive, with production expected around 5–10% above 2025 and excellent sanitary conditions. Heat has brought harvesting forward slightly, while later red varieties will provide a clearer picture of the vintage during September.

Basilicata. The harvest is beginning across the region, with timing varying considerably by area. Early indications point to very good quality and volumes broadly in line with recent vintages. Water reserves built up during the wetter autumn and spring have supported vine development, although summer heat is accelerating ripening, particularly in the warmer and lower-lying areas.

Apulia. Harvesting began in early August and is now well underway. Spring rainfall helped replenish water reserves before a drier summer, supporting generally healthy grapes. Production is expected to be above 2025 in several areas, although high temperatures and drought remain concerns. Quality prospects are good to very good, particularly for Primitivo and other warm-climate varieties.

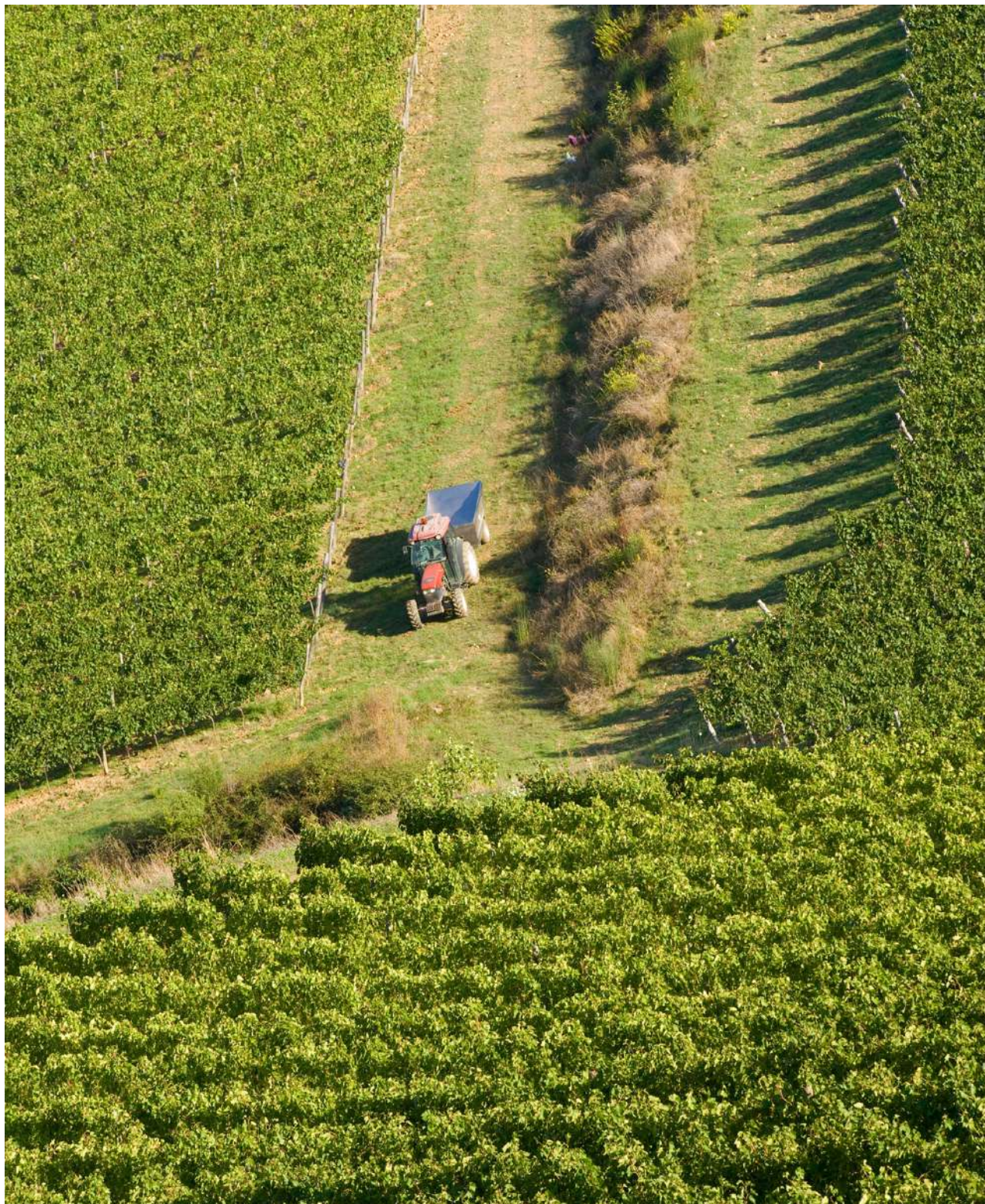


Calabria. Harvesting started in late July, around ten days earlier than normal, with early white varieties already entering wineries. Grapes are generally healthy and quality prospects are good to very good. However, heat and drought are reducing yields in some vineyards and increasing concentration. The main red varieties, including key local grapes, will be harvested mainly during September.

Sicily. The harvest is already well advanced in the earliest areas. Spring rainfall restored water reserves following the previous dry period, supporting balanced vine development and healthy grapes. Quality expectations are very positive, with good freshness and concentration. Heat remains a challenge, while overall volumes are still difficult to assess as later varieties continue to mature.

Sardinia. The harvest is underway, in some southern areas up to two weeks earlier than usual following extreme summer temperatures above 40°C. Early grapes are healthy and quality prospects remain good to very good, but heat stress and rapid ripening are weighing on yields in some vineyards. Cooler night-time temperatures are helping preserve freshness and acidity in several areas.

This report is based on data provided by MASAF, ANSA, Coldiretti, WineNews, Gambero Rosso.





EFI Harvest Report 2026 Part 2 - Coming soon

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