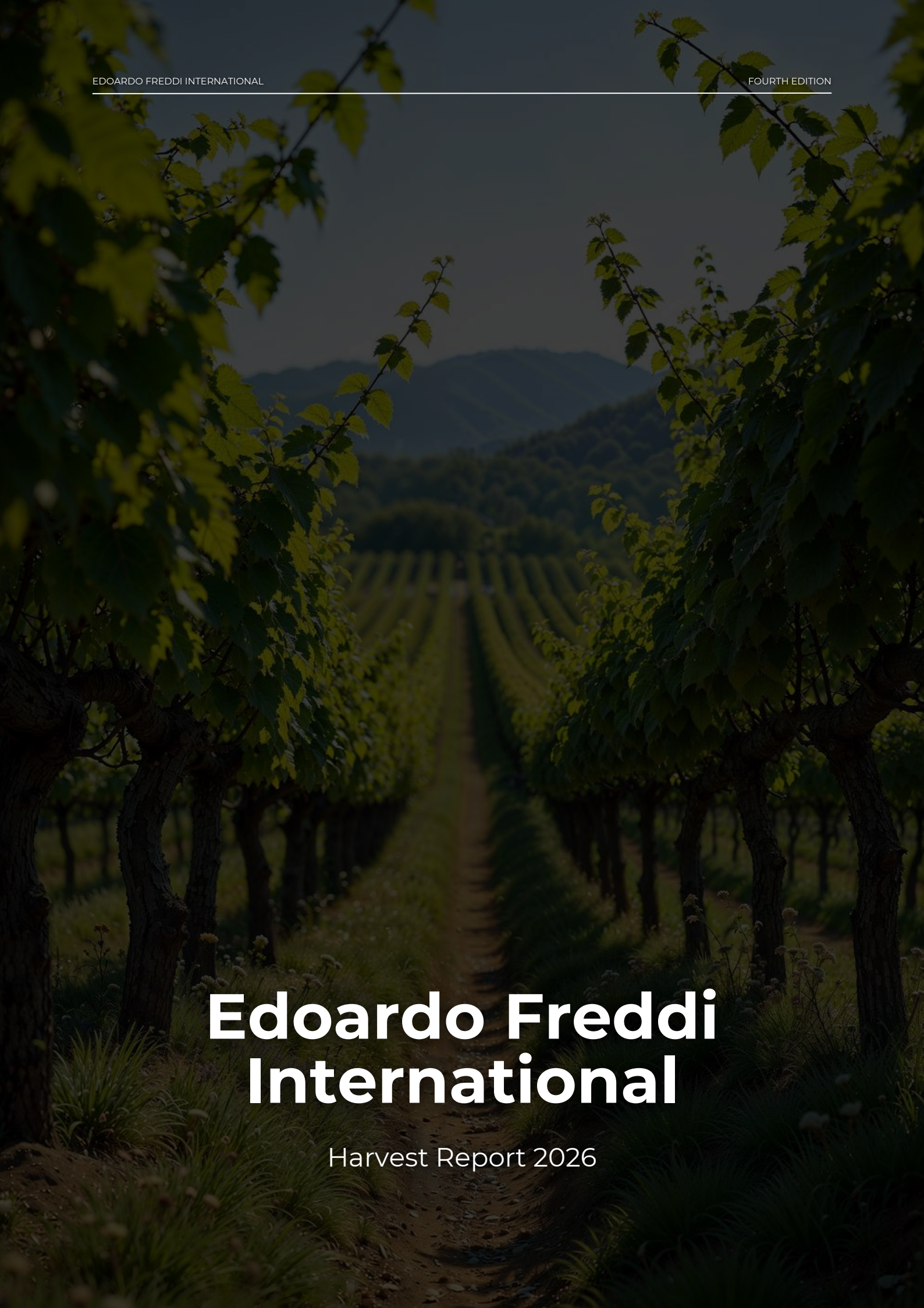


Edoardo Freddi International

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

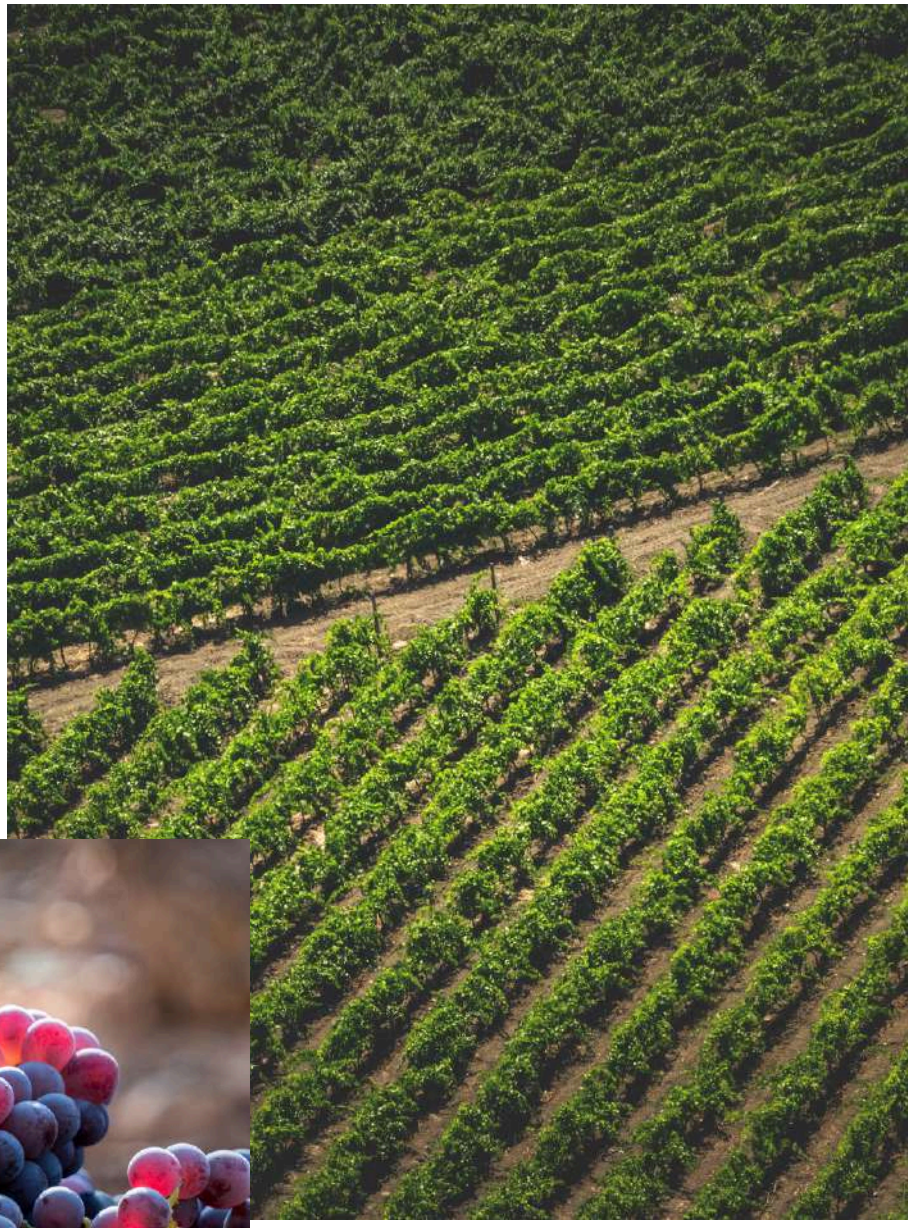
Northern Italy

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.

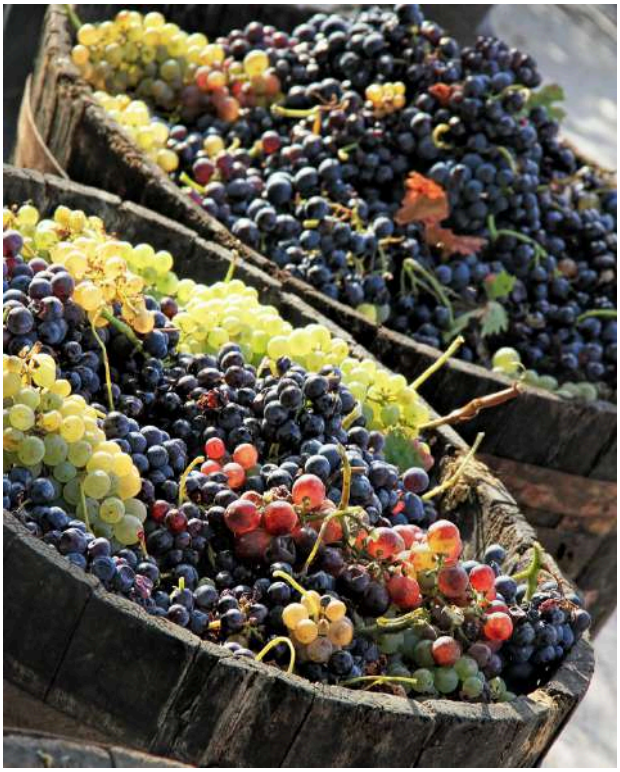
Basilicata. The harvest is beginning across the region, with timing varying considerably by area. Early indications point to very good quality and volumes broadly in line with recent vintages. Water reserves built up during the wetter autumn and spring have supported vine development, although summer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

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.

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.





The harvest of our partner wineries

Zýmē

Veneto

Zýmē began harvesting in early September, with the 2026 vintage marked by hot, dry conditions and a 30–40% reduction in yields. Spring conditions had already reduced bunch and berry numbers, while micro-irrigation helped manage drought stress across its vineyards. Despite lower volumes and localised drought, grape health is exceptional, with reduced yields contributing to greater ripening uniformity. Early assessments are particularly promising for red varieties, suggesting strong potential for structured wines such as Amarone and Harlequin. Final quality will depend on vinification and ageing.





Pictures by Zymè

Col dei Franchi

Veneto

Col dei Franchi approaches the end of the 2026 harvest with confidence. The season was marked by limited rainfall and elevated temperatures, initially raising concerns over grape development. However, late-August rainfall enabled Glera to recover hydration and regain physiological balance. Early assessments indicate yields in line with 2025 and promising quality prospects. Differences in soil composition and microclimates have preserved the distinctive character of individual vineyard sites. While forthcoming base-wine tastings will provide further insight into the vintage's aromatic profile.



Picture by Col dei Franchi

SalvaTerra

Veneto

Salvaterra's 2026 harvest in Valpolicella was exceptionally early and concentrated, following one of the hottest, driest summers in the past 50 years. Ripening advanced by approximately 15 days, resulting in lower yields but promising quality prospects. Corvinone appears particularly well suited to the season's extreme conditions, while Corvina has shown greater sensitivity to water stress and heat. Early indications point towards concentrated, characterful wines, although careful cellar management will be essential to preserve varietal expression and balance.



Picture by SalvaTerra

LEA Winery

Friuli Venezia Giulia

LEA Winery's 2026 harvest began in early August, following a season of sustained high temperatures. Precision vineyard management, low-volume drip irrigation and night harvesting helped mitigate water and heat stress while preserving aromatic integrity. Glera, Ribolla Gialla and the red varieties showed excellent grape health and good production levels. Despite elevated pH and moderate acidity requiring careful vinification, Traminer and Pinot Grigio are showing particularly promising results, supporting positive overall quality expectations for the vintage.





Pictures by Lea Winery

San Leonardo

Trentino

San Leonardo's 2026 harvest initially appeared unusually early, prompting a first selection of Merlot on 27 August from a young vineyard parcel that had reached maturity ahead of the others. These grapes were also used to prepare the winery's traditional pied de cuve to support the onset of fermentation. The main Merlot harvest began around 7 September, followed by a further pause to allow ripening to progress. A small young parcel of pergola-trained Carmenère was picked first, with the main harvest scheduled from 21 September and Cabernet Sauvignon from around 28 September. Despite an exceptionally hot, at times scorching summer, the estate's sheltered location and mountain shade have helped preserve vine balance.





Pictures by San Leonardo

Grape health and yields are particularly encouraging, with abundant, sound fruit and potential alcohol levels remaining surprisingly moderate, often around 12.5% vol. These initial indicators are highly promising, although the winery considers it too early to assess the vintage definitively. A preliminary evaluation is expected in this month, while a more reliable understanding of the wines' character, balance and ageing potential will emerge in spring, once malolactic fermentation has been completed.

St. Michael-Eppan

Südtirol

St Michael-Eppan's 2026 harvest began on 25 August, with Chardonnay, Sauvignon Blanc and Pinot Grigio from lower-altitude sites. Stable weather and cool nights enabled precise picking decisions, ensuring optimal ripeness while preserving acidity and aromatic freshness. Grape quality is excellent, with yields expected to exceed the average by 3–4%. The warm, dry season also reduced disease pressure, requiring fewer phytosanitary treatments. The resulting whites are expected to combine structure and concentration with the freshness and tension characteristic of the Alpine terroir.





Pictures by St. Michael-Eppan

Cascina Chicco

Piedmont

Cascina Chicco's 2026 vintage has been shaped by abundant winter and spring rainfall, which replenished soil water reserves, followed by summer heat spikes. Careful canopy management helped protect bunches from excessive solar exposure and sunburn. Although challenging, the warm, dry conditions favoured thicker berry skins, potentially contributing to deeper colour and greater phenolic structure, while limiting fungal disease pressure and ensuring excellent grape health. Harvest began before 15 August, significantly ahead of the seasonal norm. Harvesting concluded between late September and early October, with the vintage delivering expressive, well-structured wines characterised by strong varietal character.





Pictures by Cascina Chicco

Bosca

Piedmont

Bosca's 2026 harvest began on 10 August with Pinot Noir for Alta Langa DOCG, followed by other sparkling-wine base grapes, including Chardonnay. Despite intense summer heat, recent rainfall has refreshed the vineyards ahead of the Moscato and Nebbiolo harvests. Grape quality is excellent, supported by winter snowfall and spring rainfall that replenished deep soil water reserves. Yields are in line with last year's levels, with some varieties showing increases of 10–15%. The season is also prompting a reassessment of canopy management to protect bunches from sunburn under increasingly warm conditions.





Pictures by Bosca

Batasiolo

Piedmont



Batasiolo's 2026 Nebbiolo harvest in Barolo began approximately three weeks earlier than usual, following a particularly warm, dry summer. Despite accelerated ripening, the grapes show excellent sanitary conditions, promising concentration and balanced acidity. Initial vineyard analyses indicate encouraging phenolic and technological maturity, with picking dates carefully adjusted to altitude, exposure and individual vineyard conditions. While final assessments remain premature, early indicators suggest strong potential for a high-quality vintage, with the wines' definitive profile to emerge after fermentation.



Pictures by Batasiolo

Bosco del Sasso

Lombardy

Bosco del Sasso's 2026 harvest began on 14 August with Barbera, Croatina and Uva Rara, following a season marked by high temperatures and limited rainfall. These conditions accelerated all phenological stages by approximately 15 days compared with historical averages. Thanks to precise agronomic management and the favourable positioning of its vineyards in Oltrepò Pavese, the estate has maintained excellent grape health and optimal ripeness, with promising yields despite the significant heat and solar radiation stress affecting the region.

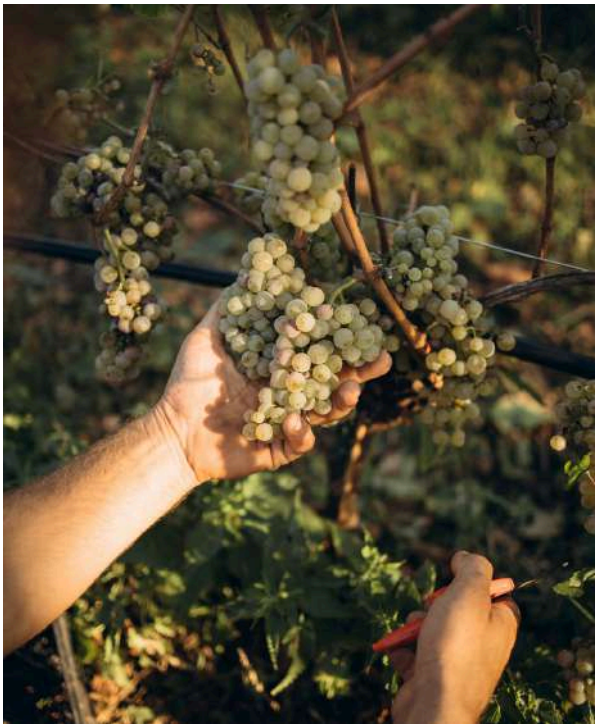


Picture by Bosco del Sasso

Pratello

Lombardy

Pratello's 2026 harvest began on 10 August, approximately three weeks ahead of schedule due to anomalously high temperatures, with Chardonnay among the first varieties to reach maturity. Picking subsequently progressed across the estate's other cultivars, with Rebo and Nebbiolo currently being harvested. Despite limited hail damage, yields remain in line with expectations and appellation requirements. The winery is satisfied with grape quality, following an unusually accelerated growing season.



Picture by Pratello

Pirovano

Lombardy

Pirovano's 2026 harvest began on 10 August and concluded on 29 August, brought forward by elevated temperatures and accelerated grape ripening. With vineyard temperatures reaching 45°C, early picking was essential to prevent excessive maturity and preserve balance in the fruit. Although yields were slightly lower than expected, the harvest proceeded successfully. The winery remains confident in the quality potential of the grapes, with careful timing proving crucial in managing the challenges posed by extreme summer heat.





Pictures by Pirovano

La Fiorita

Tuscany

La Fiorita's 2026 harvest in Montalcino has progressed intermittently, reflecting significant differences in ripening across its Sangiovese vineyards destined for Brunello di Montalcino. Picking began on 8 September in the eastern sector, which is normally the last to be harvested, highlighting the unusual development of this vintage. The season has been exceptionally hot, although abundant spring rainfall replenished soil water reserves, helping vines withstand the heat without severe hydric stress. The main challenge has been the effect of high temperatures and intense solar radiation on the bunches, which has led to less balanced ripening in some areas.





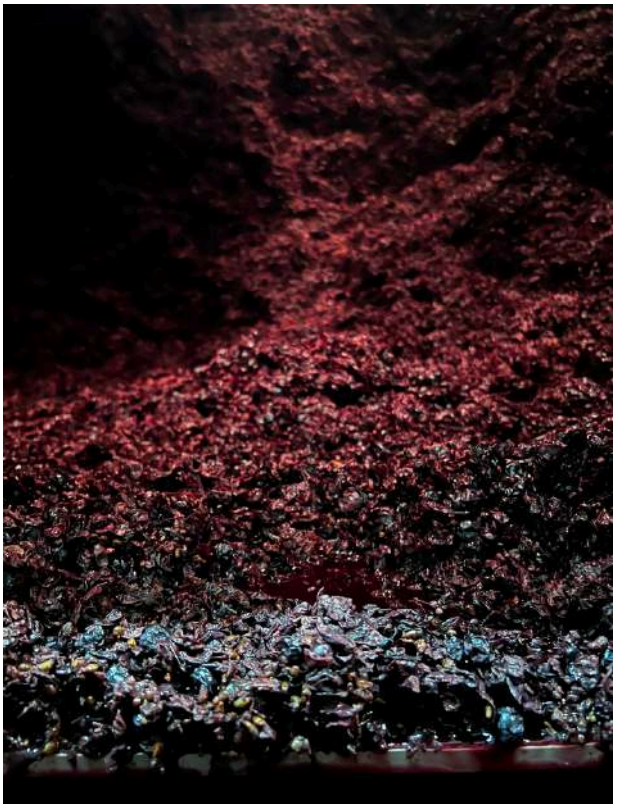
Nevertheless, considering the extreme climatic conditions, overall grape quality remains satisfactory. Since then, the plants have developed new foliage, restoring their photosynthetic capacity and supporting renewed ripening. The estate is therefore adopting a parcel-by-parcel approach, allowing each vineyard to reach the most suitable stage of maturity before picking. Harvest ended with the last Sangiovese parcels at the end of October.

Pictures by La Fiorita

Tenute Baldo

Umbria

Tenute Baldo's 2026 harvest began 7–10 days earlier than last year, starting with Sauvignon Blanc, Chardonnay and Pinot Grigio. Quality is promising, with yields around 15% below average. The warm vintage has favoured higher sugar levels, particularly in red grapes. For Sagrantino, the estate uses high-temperature fermentation for polyphenol extraction, followed by cooler fermentation in stainless steel without skins or seeds, preserving aromatic freshness and balance.



Picture by Tenute Baldo

La Mugilla

Lazio

La Mugilla began its 2026 harvest around ten days earlier than usual, starting with Chardonnay and Pinot Grigio, which showed good aromatic and phenolic balance. Despite summer heat and drought, the grapes remain healthy, with good sugar levels and concentrated aromatics. Quality prospects are very good for both white and red wines, while yields are below average. Harvest ended with Nero Buono and Cabernet from Atina.



Picture by La Mugilla

Collefrisio

Abruzzo

Collefrisio's harvest began on 3 August with sparkling wine base grapes and ended with Montepulciano for its premium reds in October. Despite drought and slightly reduced yields, the vintage has delivered concentrated, varietally expressive fruit. All varieties show excellent acidity, while Montepulciano stands out for its exceptional acidity and intense colour. Initial assessments point to structured, complex wines with pronounced aromatic depth and strong ageing potential, making this a challenging yet promising vintage.





Pictures by Collefrisio

Tenute Navarra

Sicily

Tenute Navarra's 2026 harvest highlights the diversity of Butera, where distinct grape varieties express the character of southern Sicily. At 350–400 metres above sea level, calcareous and gypsum-rich clay soils, iron-rich red sands, constant breezes and marked diurnal temperature variations support gradual ripening while preserving acidity and aromatic intensity. At the heart of the harvest are Frappato and Nero d'Avola, picked separately at optimal maturity for Cerasuolo di Vittoria DOCG. Frappato contributes floral aromatics, freshness and finesse, while Nero d'Avola provides structure, depth and intensity. Their complementary profiles define the wine's distinctive balance and territorial identity. Grillo and the estate's other varieties add further expressions of the same terroir, each harvested according to its individual ripening cycle to retain varietal character, freshness and equilibrium. The 2026 vintage thus reflects a diverse production approach rooted in the careful management of each variety and the distinctive conditions of the Sicilian landscape.



Picture by Tenute Navarra

Tenute Rubino

Apulia

Tenute Rubino concluded its 2026 harvest in the final ten days of September, following an early start around mid-August with Malvasia and Chardonnay. Overall grape quality is very good, with outstanding results in selected vineyards of Susumaniello, Primitivo and Verdeca. Yields are down by 15–20% compared with 2025, although variations occur across red and white varieties. Autumn, winter and spring rainfall replenished soil water reserves, helping vines withstand the subsequent period of stable, sunny weather and high summer temperatures. Repeated heatwaves accelerated ripening and brought different varieties to maturity more simultaneously, concentrating harvesting operations into a shorter window. Despite lower volumes, the 2026 vintage shows strong qualitative potential, with healthy fruit and excellent varietal expression across key cultivars.



Picture by Tenute Rubino



Edoardo Freddi, *CEO & Founder*



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