



**Swipe for an overview of the 7
must-know winds affecting Italy**



From alpine chills to Saharan heat, these are the key winds you need to know:

1



Tramontana: brings cold air from the Alps, strongest in winter.

2



Bora: blows in an easterly direction off the Adriatic, affecting Friuli Venezia Giulia and the northern coastal areas.

3



Levante: blows from the east, across the western Mediterranean.

4



Libeccio: warm summer wind from northern Africa.



5

 **Scirocco:** blows through the spring into autumn and brings warm, dry air from the Sahara Desert; can carry sand and trigger extreme weather.

6

 **Ponente:** westerly wind, bringing cooling breezes off the Mediterranean in the summer and warm winds in the autumn and winter months.

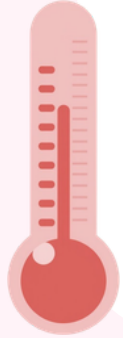
7

 **Maestrale (Mistral):** a cold northwesterly wind from France, strongly affecting Sardinia during winter.



Why do winds matter in winemaking?

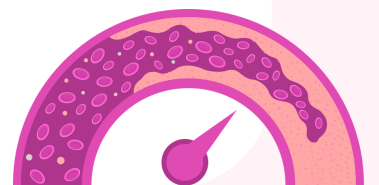
TEMPERATURE REGULATION



Cold winds (**Tramontana, Bora, Maestrale**) cool vineyards, preserve acidity and prevent overripening of grapes, vital for Italy's high-acid white varieties.

DISEASE PREVENTION

Constant air movement dries dew and reduces fungal pressure, particularly critical in the humid coastal and northern zones of Italy.



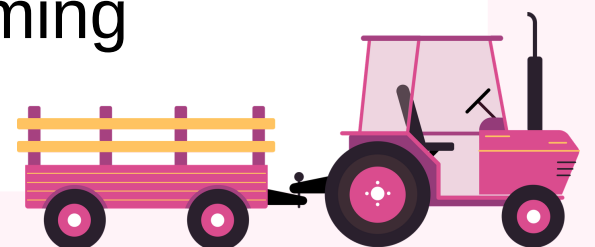
CONCENTRATION & STYLE



Hot dry winds (**Scirocco**) desiccate grapes, concentrating sugars and enabling passito passito styles found in southern Italy.

HARVEST TIMING

Pre-harvest wind patterns can significantly influence ripening, disease pressure, and harvest timing





Want to understand how geography shapes wine at this level? 🇮🇹

Enroll in the **Italian Wine Scholar®** program.



Link in bio