



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

IGT Costa Toscana rosso - Harvest 2016 Soloterra



Vineyards

Of the farm, in Castagneto Carducci, Felciaino locality 115 a

Vines

100% Sangiovese

Grounds

Remarkably heterogeneous they mainly have clayey-silty features.

Altitude

90-120 meters above sea level.

Microclimate

The vineyards are located in a large hilly area lapped by a stream, which determines a warm, cool, ventilated temperate climate, with great excursion between day and night, favoring the cultivation and development of the aromas in the wine.

Breeding

Spurred cordon, with rows that follow the natural course of the slope of the land, rides on a hill, and

are oriented north-south, optimizing the lighting of the sun.

Density

Vines every 80 cm on rows at a distance of 220 cm, 5680 vines per hectare.

Agriculture

Organic, with the certification of Ica, and in Biodynamic conversion. The vines are cultivated in a natural way, without chemical fertilizers, without using systemic products, favoring the fertilization of the land with the practice of green manure and with symbiosis with mycorrhizae. The treatments against downy mildew are limited to the minimum doses of copper (3 kg / ha) and sulfur, allowed in Biodynamic agriculture. The biodynamic approach induces not to trim the vineyard in June and to spray it with decoctions made by us with nettle, viscose inula and equisetum, collected in the farm.

Yield

The cultivation without forcing, in harmony with the rhythms and natural resources, determines a low yield per hectare. The selection of the grapes and the naturalness of the vinifications, without adding chemical additives, express and enhance the uniqueness of the Bolgheri terroir in the wine.

Harvest

The Sangiovese harvest was done in two steps starting on September 30th and ending on October 12th, by hand with transport in the cellar in small boxes.

Vinification

The crushed grapes coming from the destemmed grapes, and with almost a third of whole berries, have macerated for about 15 days in steel fermenters only with the yeasts of the vineyard. The reassembling system, associated with the delestage, for the aspersion of the must-wine on the marc cap, has allowed to modulate the intensity of maceration according to the fermentative vigor.

Maturation

The wine is aged in 500-liter terracotta jars. The jars, made with the Impruneta clay, have a thickness of over three centimeters and are not vitrified nor waxed. The natural porosity of the terracotta determines a constant micro-oxygenation, its egg shape dynamizes the mass of the wine and in eight months gives the wine a perfect ripeness.

Vintage 2016

The winter was mild and heavy rains in February provided a good water supply; the spring warmth has made the vine sprout a little early, which has vegetated regularly during the sunny spring. Despite the sporadic summer rains, the ripening reached was excellent. The ripening of the bunches has been regular and the cool summer nights have balanced the high temperatures of the day, developed a certain freshness and acidity in the berries and complexity of aromas.

Production

2600 bottles

Alcohol

13.00% - Total SO₂ 55 mg / liter