



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

DOC Bolgheri Rosato – Biodynamic – Harvest 2022 **Ai Confini del Bosco - At the border of the woodland**



Vineyards

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

Vines

Merlot 45%, Syrah 25%, Petit Verdot 15%, Sangiovese 15%

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 and Biodynamic, with the certification of Ica, and of Demeter. 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. The self-regulation in the production of the fruits and the complex connection with the natural resources allows to obtain high quality bunches.

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 harvest, from first September to middle October, depending on the maturation of each vine, is done 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 one night in steel fermenters only with the yeasts of the vineyard. Then the must has fermented with its yeasts for about 10 days at a low temperature. After decanting, the fine lees were kept in suspension with the batonnage every 15 days.

Maturation

The wine is aged in a steel container, followed by aging in the bottle for a few months.

2022 vintage

The winter without rain, and a dry and hot spring have caused a decrease in the quantity of grapes but a greater intensity, acidity and aromatic component. For this reason it was a season in which phytosanitary treatments were minimal. Finally, in the second half of August, the rains arrived to give resources and vigor to the grapes before the harvest.

The harvest of the Merlot grapes for the rosé began at the beginning of September, to continue with Syrah, Sangiovese and Petit Verdot.

Production

860 bottles

Alcohol 14 % SO₂ total 45 mg/liter