



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

Doc Bolgheri Vermentino – Biodynamic - Harvest 2020

Un po' più su del Mare - A little higher than the See



Vineyards

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

Vines

Vermentino 85%, Manzoni B. 12%, Vognier 3%

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

Guyot rearing, with arch, rows that follow the natural course of the slope of the land, ride on a hill, and are oriented north-south, optimizing the lighting of the sun.

Density

Vines every 60 cm on rows at a distance of 220 cm, a bit more than 5680 vines per hectare.

Agriculture

Organic and Biodynamic, with the certification of Icea, 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, with symbiosis by 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 grape harvest was made from the first September, early in the morning to maintain the aromatic potential, supported by a good acidity;

first the Manzoni Bianco, then the Vermentino, harvested at the end of September. The grapes of Vermentino, like those of Manzoni, destemmed, fermented with indigenous yeasts, at a low temperature in a steel tank for 10 days.

Winemaking

The must from the Manzoni Bianco and Viognier grapes has macerated with the skins for 5 days. Then separated from the skins, the must fermented with indigenous yeasts, at low temperature in a steel tank for 10 days. The Vermentino grapes, harvested in two steps, destemmed, fermented separately. Finally the three wines were united.

Maturation

After decanting, keeping the fine lees, the wine was placed in a 500-liter terracotta jars for 6 months.

2020 Vintage

The winter was mild, with rare rains. In March there are still a few cold days. The temperature rose from mid-April, resulting in a regular spring, with excellent flowering and fruit set from May onwards. The rains in June greatly stimulated the vegetation of the vines, forcing hard work in the vineyard. Hot and dry summer, with many days above average, but cool nights, for good acidity and development of aromas in the grapes. Some rain at the end of August to reduce the water stress of the vines. The harvest at Mulini di Segalari began at the end of August with Manzoni Bianco and Viognier, then Vermentino after mid-September, in two passes.

Production

700 bottles

Alcohol

12,50 % - SO₂ totale 70 mg/liter