



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

Igt Costa Toscana Rosato – Biodynamic – Harvest 2023 Ai Confini del Bosco - At the border of the woodland



Vineyards

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

Vines

Sangiovese 60%, Syrah 20%, Petit Verdot 20%.

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 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 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.

2023 vintage

After a rather mild winter, spring brought abundant rains causing a lower production of Merlot, which was absent the first year but was immediately replaced by a powerful and fruity Sangiovese. July and the first days of August were particularly hot, replaced by an initial disturbance that lowered temperatures, avoiding stress on the plants and subsequently allowing the grapes to ripen correctly. Despite the small production, the climate allowed us to reach both technical and phenolic maturity, allowing us to discover even the varieties most resistant to nature's adversities.

Production

680 bottles

Alcohol 14,5 % SO2 total 50 mg/liter