



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

DOC Bolgheri Rosso – 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 58%, Petit Verdot 29%, Cabernet Sauvignon 7%, Syrah 6%

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 yield of 60 quintals 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 the first days of September, until the half of 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 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 ages in 23 hectoliters oak barrels for quite an year, followed by aging in 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 began at the beginning of September, to continue with Syrah, Cabernet Sauvignon and Petit Verdot.

Production

3130 bottles

Alcohol

13,5 % - total SO₂ 55 mg/liter