



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

DOC Bolgheri Superiore – Biodynamic - Harvest 2020

Mulini di Segalari



Vineyards

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

Vines

Cabernet Sauvignon 78%, Syrah 19% e Cabernet Franc 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

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 Icaea, 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.

Yield

The cultivation without forcing, in harmony with the rhythms and natural resources, determines a low yield per hectare (approximately 50 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, depending on the maturation of each vine, is done by hand not in rows but in zones and in several steps, following the vigor map created with the Drone, with

transport to 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 10 hectoliters oak barrels for over 12 months, followed by aging in bottle for a few months.

Vintage 2020

The winter was mild, with rare rains. In March there still were 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 ripeness was perfect thanks to the hot days of the second half of September.

Production

1300 bottles

Alcohol

13,50 % - total SO₂ 60 mg/liter