



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

DOC Bolgheri Rosato – Biodynamic – Harvest 2021

Ai Confini del Bosco - At the border of the woodland



Vineyards

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

Vines

Merlot 50%, Syrah 30%, 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 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.

2021 vintage

An abundantly rainy winter supplied the water table well, some spring frosts slightly reduced the potential of the grapes, but overall a hot and dry summer, without excess, favored the good vegetative development of the vine. Then in September, before the harvest, we had beneficial rainfall and a fall in temperatures, which favored phenolic ripening, resulting in a surprising quality of the grapes, in particular for the richness of aromas, gustatory depth, structure and concentration.. The harvest of the Merlot grapes for the rosé began at the beginning of September, to continue with Syrah and Petit Verdot.

Production

930 bottles

Alcohol

13,5 % SO2 total 70 mg/liter