



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

DOC Bolgheri Superiore - Vendemmia 2015

Mulini di Segalari



Vineyards

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

Vines

Cabernet Sauvignon 60%, Merlot 30%, Petit Verdot 10%.

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, with the certification of Icea, and in Biodynamic conversion. 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. Self-regulation in the production of fruits and the complex connection with 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 September 12th to October 15th, 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 10 hectolitre oak barrels for 18 months, followed by aging in bottle for a few months.

Vintage 2015

Excellent year for the vine, which has seen, after a rainy winter, an early spring. Sprouting-chin was early. In spring, abundant rainfall and sunny and windy days alternated, allowing an acceleration cluster growth between June and July. The thermal excursion, with a constant lowering of the temperature of the last days of August, the abundant rains, brought the grapes in perfect balance condition to continue the vegetative cycle, accumulate sugars and synthesize aromatic substances.

Production

2700 bottles

Alcohol

13.50 % - SO₂ totale 67 mg/litro