



# MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

DOC Bolgheri Superiore – Biodynamic - Harvest 2017

## Mulini di Segalari



### Vineyards

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

### Vines

Cabernet Sauvignon 100%,

### 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 the first days of September, 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 5 hectolitre oak barrels for over 18 months, followed by aging in bottle for a few months.

### Vintage 2017

Definitely a difficult year for the vine. A mild winter, with temperatures just below zero only in January and unusually warm February and March, prompted an early budding. The temperature fell sharply on late-april nights, damaging some buds of the early vines, particularly Sangiovese and Merlot, causing difficulties in the development of the shoots. The flowering happened quickly uniformly, followed by a good fruit set. Slow vegetative growth due to drought has produced smaller bunches and berries. The dry and sunny climate has reduced the occurrence of fungal disease, so we reduced the treatments to a minimum. The drought from June to September did the early harvest, which began on 29 August with Merlot grapes for rosé even though the proximity of the water and the wood allowed the vine to mature homogeneous. Overall, the reduced harvest provided intense and aromatic grapes.

### Production

650 bottles

### Alcohol

13,5 % - SO<sub>2</sub> totale 55 mg/litro