



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

DOC Bolgheri Superiore – Biodynamic - Harvest 2018

Mulini di Segalari



Vineyards

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

Vines

Cabernet Sauvignon 80% e Merlot 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 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 10 hectolitre oak barrels for over 18 months, followed by aging in bottle for a few months.

Vintage 2018

The winter was alternating, even very cold with sprinkling of snow in December, then mild in January, however characterized by abundant rainfall, which rebalanced the lack of rain in the previous year. Spring has brought temperatures above the seasonal average, with many rains, making it the wettest season in the last thirty years. The summer was generous in sun and warm, offering to the vines good conditions of maturation, although a great job in the vineyard is needed, aimed at guaranteeing to the grapes a good ventilation and the beneficial contact with the rays of the sun. In particular in September and October the climate was perfect for a harvest of intense and balanced grapes

Production

1300 bottles

Alcohol

13,5 % - SO2 totale 60 mg/litro