



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

DOC Bolgheri Superiore – Biodynamic - Harvest 2019

Mulini di Segalari



Vineyards

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

Vines

Cabernet Sauvignon 88% e Merlot 12%,

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 Icea, 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 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 23 hectoliters oak barrels for over 12 months, followed by aging in bottle for a few months.

Vintage 2019

Mild temperatures in the first winter, with cold days between January and February. Spring was cool at the beginning, with frequent rains, the budding of the vines was delayed, while in May the temperatures dropped significantly, delaying the vegetative restart. Then a sudden hot in June and July, with rains only at the end of the month, made the vegetative cycle resume steadily and vigorously. In August and September the weather was sunny and more stable, optimal for obtaining a good ripening of the grapes.

Production

800 bottles

Alcohol

13,00 % - total SO₂ 55 mg/liter