



# MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

IGT Costa Toscana Vermentino – Biodynamic - Harvest 2019

## Un po' più su del Mare - A little higher than the Sea



### Vineyards

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

### Vines

Vermentino 85%, Manzoni B. 12%, Vognier 3%

### 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

Guyot rearing, with arch, rows that follow the natural course of the slope of the land, ride on a hill, and are oriented north-south, optimizing the lighting of the sun.

### Density

Vines every 60 cm on rows at a distance of 220 cm, a bit more than 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, with symbiosis by 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 grape harvest was made from the first September, early in the morning to maintain the aromatic

potential, supported by a good acidity;

first the Manzoni Bianco, then the Vermentino, harvested at the end of September. The grapes of Vermentino, like those of Manzoni, destemmed, fermented with indigenous yeasts, at a low temperature in a steel tank for 10 days.

### Winemaking

The must from the Manzoni Bianco and Viognier grapes has macerated with the skins for 5 days. Then separated from the skins, the must fermented with indigenous yeasts, at low temperature in a steel tank for 10 days. The Vermentino grapes, harvested in two steps, de-stemmed, fermented separately. Finally the three wines were united.

### Maturation

After decanting, keeping the fine lees, the wine was placed in a in 500-liter terracotta jars for 6 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

1400 bottles

### Alcohol

12,50 % - SO<sub>2</sub> totale 70 mg/liter