



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

Igt Costa Toscana Vermentino – Organic and Biodynamic - Harvest 2023
Un po' più su del Mare - A little higher than the See



Vineyards

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

Vines

Vermentino 85% e Viognier 15%,

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 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, 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.

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 started on the first days of August, early in the morning to maintain the aromatic potential, supported by a good acidity; firsts the Viognier, then the Vermentino which was harvested in two passages at the end of September. The grapes were harvested by hand in order to select

the best clusters, which were carried to the cellar with little cassettes.

Winemaking

The must from Viognier grapes has macerated and fermented with their own skin and autochthonous yeasts at low temperatures, in a steel fermentation tank for over 15 days. The Vermentino grapes, harvested in two steps, de-stemmed, fermented separately. Finally the four wines were united.

Maturation

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

2023 Vintage

After a rather mild winter, spring brought abundant rains causing a lower production of Manzoni Bianco, which was absent the first year but was immediately replaced by a powerful and fruity Viognier. July and the first days of August were particularly hot, replaced by an initial disturbance that lowered temperatures, avoiding stress on the plants and subsequently allowing the grapes to ripen correctly. Despite the small production, the climate allowed us to reach both technical and phenolic maturity, allowing us to discover even the varieties most resistant to nature's adversities.

Production

970 bottles

Alcohol

13 % - total SO₂ 75 mg/liter