



# MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

Doc Bolgheri Rosato – Biodynamic – Harvest 2024

**Ai Confini del Bosco - At the border of the woodland**



## Vineyards

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

## Vines

Sangiovese 40%, Merlot 30%, Syrah 15%, Petit Verdot 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

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. 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 first September to middle October, 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 one night in steel fermenters only with the yeasts of the vineyard. Then the must, separated from the skins, has fermented with its yeasts for about 10 days at a low temperature. After decanting, the fine lees were kept in suspension with the batonnage every 15 days.

## Maturation

The wine is aged in a steel container, followed by aging in the bottle for a few months.

## Vintage 2024

In general, the season was very alternating, characterized by a varied climate, with intense and prolonged heat waves. The winter was mild and rainy, causing the vines to sprout early in March, with maximum temperatures already above 25°C, and leading to rapid growth of the shoots. In spring, rains alternated with colder days than average, the water resources accumulated during the season allowed the vines to face the hot and dry summer well, with good formation of the bunches. The grapes for the rosé are picked, in a first harvest passage, among the shadiest and freshest ones, first Merlot, then Syrah and Petit Verdot, then finally Sangiovese

## Production

1300 bottles

Alcohol 12,5 % SO2 total 50 mg/liter