



MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

Igt Costa Toscana Vermentino – Organic and Biodynamic - Harvest 2024

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



Vineyards

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

Vines

Vermentino 85% , Viognier 8% and Manzoni Bianco 7%

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.

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

Manzoni and 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.

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 harvest of the white varieties began at the end of August and continued until mid-September.

Production

2600 bottles

Alcohol

12,5 % - total SO2 75 mg/liter