MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

DOC Bolgheri Rosso – Organic and Biodynamic - Harvest 2023

Ai Confini del Bosco - At the Border of the Woodland

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

Vines
Syrah 48%, Cabernet Sauvignon 19%, Cabernet Franc 13%, Sangiovese 13% Petit Verdot 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
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 yield of 60 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, until the half of 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 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 quite an year, followed by aging in bottle for a few months.

2023 vintage
After a rather mild winter, spring brought abundant rains causing a lower production of Merlot, which was absent the first year but was immediately replaced by a powerful and fruity Syrah. 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
1700 bottles

Alcohol
13,5 % - total SO2 55 mg/liter