MULINI DI SEGALARI

VITICOLTORI BIOLOGICI A BOLGHERI

IGT Costa Toscana rosso - Harvest 2024

Soloterra

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

Vines
100% Sangiovese

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 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.

Yield
The cultivation without forcing, in harmony with the rhythms and natural resources, determines a balanced production. The selection of the grapes and the naturalness of the vinifications, without adding chemical additives, express and enhance the uniqueness of the Maremma coastland's terroir in the wine.

Harvest
The Sangiovese harvest was done in two steps starting on last September and ending on the half October, 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 is aged in 500-liter terracotta jars for approximately 5 months. The jars, made with the Impruneta clay, have a thickness of over three centimeters and are not vitrified nor waxed. The natural porosity of the terracotta determines a constant micro-oxygenation, its egg shape dynamizes the mass of the wine and in eight months gives the wine a perfect ripeness.

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.

Production
700 bottles

Alcohol
13,5 % - Total SO2 50 mg / liter