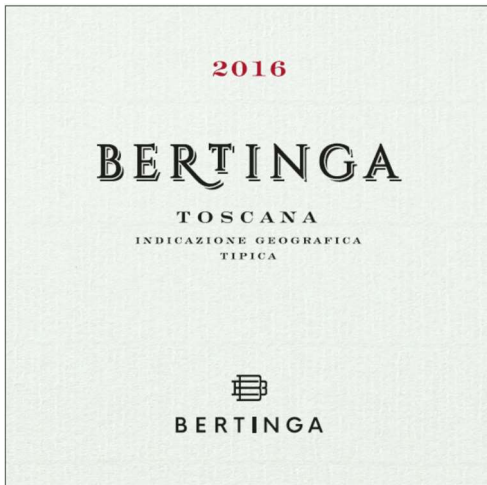




BERTINGA



Wine: Bertinga IGT

Vintage: 2016

Production Area: Gaiole in Chianti

Vineyard: Bertinga

Grape varieties: 50% Sangiovese / 50% Merlot

Alcohol: 14%

Tot. Acidity 6.57 g/L | **V.A.** 0.37 g/L | **PH** 3.17

Soil

The origin of this soil is the Eocene epoch (50M years ago), it is made of sedimentary rocks, predominantly calcareous marl clay called *alberese* (compact stones, very resistant to the atmospheric agents).

The soil is either shallow or medium-deep (30/40cm). The medium depth and the presence of limestone are its strengths.

The 2016 growing season

The 2016 vintage profile was standard, without any health problems in vineyards. The only noteworthy event was the low rainfalls registered at the end of July when veraison was going on, but the water stress was overcome by rainfalls at the end of August and beginning of September. The balance was also supported by the heat regularity without extreme spikes in the last month, and this helped grapes ripening with no overripe fruit.

The excellent summer saw low rainfalls and high temperatures in July and August, but above all the significant gap between day and night temperature allowed to expect wines of high levels of aromatic profiles and excellent acidity.

Vinification and ageing:

The clusters were hand-picked into 10kg boxes and then manually selected on the sorting table. The grapes of each varietal were vinified in temperature-controlled stainless-steel vats and concrete tanks.

The wine then remained in Austrian oak tonneaux and French oak barriques (10% new) for 18 months in the temperature-controlled cellar.

After bottling the wines aged a further 18 months minimum in the bottle prior to release.

Production: 14.518 bottles, 325 magnums, 50 jeroboams

Scores: 93 pts James Suckling, 93 pts Robert Parker's Wine Advocate