



# BERTINGA



**Wine:** Bertinga IGT

**Vintage:** 2017

**Production Area:** Gaiole in Chianti

**Vineyard:** Bertinga

**Grape varieties:** 50% Sangiovese / 50% Merlot

**Alcohol:** 14%

**Tot. Acidity** 6.01 g/L | **V.A.** 0.50 g/L | **PH** 3.33

## 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 2017 growing season

This was one of the driest years of the latest decades. The first months of the year were variable with some rains only at the end of February and March. Then, some late frosts occurred, but from May onwards rainfalls were very low. Chianti areas registered only few storms in late spring. Apart from these low rainfalls, temperatures too were always above the seasonal average and, in some periods, especially in July and August, reached high heat spikes.

Only the first days of September some rains occurred, not generous, but sufficient to stop that heat that has been straining vines and grapes since long time. These late rains were still useful to complete the grape ripening process in the best possible way.

## 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:** 12.295 bottles, 336 magnums, 50 jeroboams