



BERTINGA



Wine: Punta di Adine IGT

Vintage: 2017

Production Area: Gaiole in Chianti

Vineyard/Block: Adine / Block nr.100

Grape variety: 100% Sangiovese

Alcohol: 14%

Tot. Acidity 5.73 g/L | **V.A.** 0.45 g/L | **PH** 3.35

Soil

This terraced vineyard sits at 550mt asl on a steep, south facing slope and the origin of the the soil is from the pre-eocene epoch (about 100M years ago).

Clay-limestone soil, medium consistency, plenty of stones. Soil consisting of calcareous rocks of marine origin, deep and loose. Very good thermal conductivity and optimal light.

All the above makes it the perfect terroir for the Sangiovese grape to express its elegance, complexity and longevity.

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 were vinified in concrete tanks.

The wine then remained in concrete tanks and 2500L Austrian oak barrels for 18 months in the temperature-controlled cellar.

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

Production: 6.626 bottles, 164 magnums, 35 jeroboams