



BERTINGA



Wine: Sassi Chiusi IGT

Vintage: 2017

Production area: Gaiole in Chianti

Vineyards: Adine, Bertinga and Vertine

Grape varieties: 85% Sangiovese / 15% Merlot

Alcohol: 14%

Tot. Acidity 5.61 g/L | **V.A.** 0.44 g/L | **PH** 3.39

Soil

The grapes used in this wine are harvested in all the estate vineyards, Bertinga, Adine and Vertine, and it expresses the combination of the freshness, the power and the rusticity from the calcareous clay soil of the Bertinga vineyard and the dynamism and complexity of the calcareous rocks of the Adine vineyard. The soil of the Vertine vineyard have similar origin and composition to the one in Adine although less uniform and deep.

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 stainless-steel vats and concrete tanks for 18 months in the temperature-controlled cellar.

After bottling the wines aged a further 12 months minimum in the bottle prior to release.

Production: 33.000 bottles, 300 magnums