



BERTINGA



Wine: Sassi Chiusi IGT

Vintage: 2018

Production area: Gaiole in Chianti

Vineyards: Adine, Bertinga and Vertine

Grape varieties: 85% Sangiovese / 15% Merlot

Alcohol: 14%

Tot. Acidity 5.80 g/L | **PH** 3.40

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 2018 growing season

2018 started with early budbreak due to above average temperatures for March and April, followed by a fairly rainy month in May. From 10th June onwards, temperatures started rising again and in the Chianti Classico area we had a good summer with little rain.

Veraison began in late July and continued quite slowly in the month of August. Summer temperatures were within the norm. In September, particularly, we had a succession of sunny days with considerable day-night temperature variation, allowing the grapes in our area to achieve the expected level of phenolic and aromatic ripeness.

The harvest began in mid-September and finished in mid-October.

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 used barriques (Merlot) and concrete tanks (Sangiovese) for 12 months in the temperature-controlled cellar.

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

Production: 22.035 bottles, 109 magnums