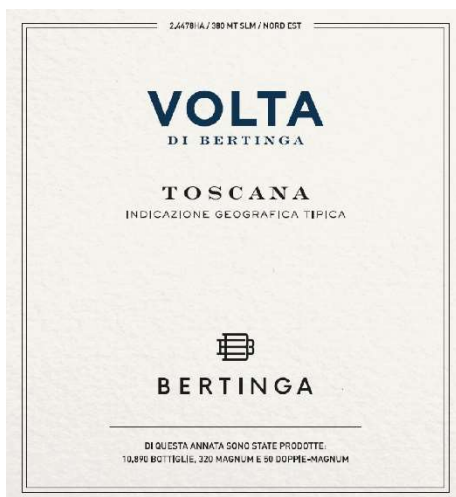




# BERTINGA



**Wine:** Volta di Bertinga IGT

**Vintage:** 2019

**Production Area:** Gaiole in Chianti

**Vineyard/Block:** Bertinga / block nr.10

**Grape:** 100% Merlot

**Alcohol by volume:** 14%

**Tot Acidity** 5.35 g/L | **Volatile Acid.** 0,48 g/L | **PH** 3,46

**Bottling date:** April 2021

## 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.

In the north facing part of the vineyard (block #10 - Volta di Bertinga Cru) the above-mentioned characteristics of the soil with the low PH make it the perfect combination for the early-ripening varieties such as merlot (good acidity/freshness combined to perfect polyphenolic ripeness).

## The 2019 growing season

The first half of the year was cooler and drier than average, creating a slight delay in the vines' vegetation cycle compared to previous years, at a pace similar to the great 1980s vintages.

The summer temperatures showed an even high level without peaks or heavy rain, and were followed by good weather in September with considerable night-day temperature variation, resulting in grapes with perfectly ripe phenolics.

## Vinification and ageing

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

The wine then remained French oak barriques (30% 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:** 6.925 bottles, 71 magnums, 10 jeroboams

**Scores:** 99 pts James Suckling, Nr.3 Top Wines of Italy and 27<sup>th</sup> of the world James Suckling