



BERTINGA



Wine: Punta di Adine IGT

Vintage: 2016

Production Area: Gaiole in Chianti

Vineyard/Block: Adine / Block nr.100

Grape variety: 100% Sangiovese

Alcohol: 14%

Tot. Acidity 6.21 g/L | **V.A.** 0.37 g/L | **PH** 3.27

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 2016 growing season

The 2016 vintage profile was standard, without any health problems in vineyards. The only noteworthy event was the low rainfalls registered at the end of July when veraison was going on, but the water stress was overcome by rainfalls at the end of August and beginning of September. The balance was also supported by the heat regularity without extreme spikes in the last month, and this helped grapes ripening with no overripe fruit.

The excellent summer saw low rainfalls and high temperatures in July and August, but above all the significant gap between day and night temperature allowed to expect wines of high levels of aromatic profiles and excellent acidity.

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: 6.318 bottles, 150 magnums, 25 jeroboams

Scores: 95 pts James Suckling, 93+ pts Robert Parker's Wine Advocate