BERTINGA

Wine: Sassi Chiusi IGT

Vintage: 2019

Production area: Gaiole in Chianti

Vineayrds: Adine, Bertinga and Vertine

Grape varieties: 85% Sangiovese / 15% Merlot

Alcohol: 14%

Tot. Acidity 6.00 g/L

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 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 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: 26.900 bottles, 300 magnums

Scores: 91 pts James Suckling