BERTINGA

Wine: Sassi Chiusi IGT

Vintage: 2016

Production area: Gaiole in Chianti

Vineayrds: Adine, Bertinga and Vertine

Grape varieties: 85% Sangiovese / 15% Merlot

Alcohol: 14%

Tot. Acidity 6.2 g/L | **V.A.** 0.45 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 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 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: 24.791 bottles, 340 magnums

Scores: 92 pts J.Suckling**, 90 pts** Robert Parker's Wine Advocate