

PODERE
San Cristoforo

VIGNETI E CANTINA IN GAVORRANO
MAREMMA TOSCANA



AMARANTO 2015

Vintage notes: this was a vintage of extreme energy in the plants. We had good rain levels in the early part of the season, offset by blazing heat in the summer. Nevertheless in July and August the vines were not under stress, rather veraison and maturation were slightly ahead of schedule. September was cool and dry, just perfect, allowing us to pick up grapes during the fruit and flower days in the Biodynamic calendar. As usual the picking started beginning of September with Vermentino, Trebbiano and Malvasia from Campo Vecchio, our historic vineyard. We then moved to Sangiovese later in the month and finished with the superb Petit Verdot in the very last days of September.

Harvest: 22 September, 2015

Variety: 100% Sangiovese (clone from a Montalcino vineyard)

Vineyard: Selceto and Sugarelle

Vineyard density: 4.850 vines/hectare

Vine age: 9 years Sugarelle and 11 years Selceto

Fertilizer: biodynamic composts

Yield: 4 tonnes/hectare (35 hl/hectare)

Fermentation: in stainless steel tank for 7 days with indigenous yeasts.

Malolactic: in barrels immediately after the alc. fermentation

Maturation: 10 months in old French oak barriques

Fining: natural finings and clarification under gravity

Bottling: on descending moon, no filtration

Alcohol level: 13% vol.

Production: 11.405 bottles.