

PODERE  
*San Cristoforo*

VIGNETI E CANTINA IN GAVORRANO  
MAREMMA TOSCANA



## CARANDELLE 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:** 29<sup>th</sup> September 2015*

***Variety:** 100% Sangiovese*

***Vineyard:** Carandelle*

***Vineyard density:** 4.850 vines/hectare*

***Vine age:** 13 years*

***Fertilizer:** biodynamic composts*

***Yield:** 5.8 tonnes/hectare (43 hl/hectare)*

***Fermentation:** in stainless steel tanks 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 waning moon and no filtration*

***Alcohol level:** 13,5% vol.*

***Production:** 19.086 bottles.*