

PODERE
San Cristoforo

VIGNETI E CANTINA IN GAVORRANO
MAREMMA TOSCANA



LUMINOSO 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: 8 September 2015

Variety: Vermentino, Trebbiano and Malvasia

Vineyard: Campo Vecchio

Vineyard density: 2.450 vines/hectare

Vine age: 40 years

Fertilizer: biodynamic composts

Yield: 3 tonnes/hectare (20 hl/hectare)

Fermentation: soft pressing and decantation in refrigerated stainless steel tank. Fermentation started with indigenous yeasts.

Bâttonage: every week from November until March

Maturation: 6 months in stainless steel

Fining: natural finings and clarification by gravity

Alcohol level: 12,5% vol.

Production: 4.836 bottles.