



MICHELE SATTA

I CASTAGNI Bolgheri Superiore doc



We propose this label to express the particular characteristics of a vineyard, named I Castagni, that has demonstrated throughout these last years a “superior” character.

A single vineyard on 1.5 hectares, which really surprised us for the personality of the deep and elegant sensations obtained. The vines were planted at 6,200 plants/ha and trained on the Guyot method. They were cultivated following natural methods (without using herbicides nor chemical tilling) and assisted by manual work of Spring pruning in order to guarantee a perfect vegetative balance. The vinification includes a long maceration in wooden barrels and a fining in barriques for 24 months. After bottling, the wine remains in our cellar for at least another 18 months.

Grape varieties Cabernet Sauvignon 50%, Syrah 40%, Teroldego 10%

Harvest period from September 20th to October 10th

Vineyards I Castagni

Vinification the grapes, harvested and selected, go into oak barrels of 30 hl for fermentation. Yeasts are exclusively indigenous. Only manual pressing is used to properly stir the cap and open pumping over procedures are made only if necessary. Great attention is given during the time of harvest, to the duration and to the maceration ways to extract in a balanced way noble and elegant tannins. Following the malolactic fermentation, spontaneously carried out in November, the different vinifications are assembled and go in barrels.

Fining 24 months in oak barrels, 30% new, 30% of second passage and 30% of third passage. 18 months in bottle before being sold

Longevity 20 years