

PODERE
San Cristoforo

VIGNETI E CANTINA IN GAVORRANO
MAREMMA TOSCANA



CARANDELLE 2018

Sangiovese Maremma Toscana DOC

Vintage notes: *after a challenging rainy spring, conditions improved significantly during the summer, culminating in almost perfect weather in September, during the harvest. Our 2018 reds aren't extraordinarily powerful as some as the previous vintages (2015 and 2016) but they display deep colours together with very specific aromatics. On the palate they are incredibly fresh, vibrant, and are endowed with refined and silky tannins. The whites, based on Vermentino, show moderate acidities and intense fragrance: peach, apricot with hints of white flower and spearmint.*

Harvest: 8th September 2017 (fruits day).

Variety: 100% Sangiovese.

Vineyard: Carandelle.

Vineyard density: 4.850 vines/hectare.

Vine age: 16 years.

Fertilizer: biodynamic composts.

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

Fermentation: in stainless steel tanks for 7 days, with indigenous yeasts (pied de cuve).

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% vol.

Production: 14.167 bottles.

Selected for

bio&dynamica

suitable
for
vegans



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