

PODERE
San Cristoforo

VIGNETI E CANTINA IN GAVORRANO
MAREMMA TOSCANA

AMPHORA~MARIS 2020
PETIT VERDOT - TOSCANA I.G.T.



Vintage notes: 2020 is one of the best vintages in our history, characterized by an early harvest, low yields and a concentrated yet crispy fruit. The winter was mild and rainy, with temperatures that rarely dropped below zero. The buds broke in the middle of March. Unfortunately, on March 24th, some sprouts of Sangiovese were burned by a sudden frost. From April until the end of May we had hot, mostly dry days: shoots growth, flowering and fruit set occurred regularly until the last week of May. June, on the other hand, was rainy, accelerating the growth of vegetation. July was hot and dry, optimal conditions for the veraison, which started towards the end of the month. In August the temperatures increased above 30°C (86°F) bringing vines to a certain degree of water stress. Fortunately, at the end of August, rains arrived in time to alleviate the stress and lower the temperatures that have been moderate at night (15-20°C / 59°F-68°C). In mid-September, a heatwave accelerated the ripening of the Petit Verdot and we anticipated the harvest just before a second and longer storm front moved in: the grapes were extremely healthy and at their peak of fragrance and energy.



Organismo di controllo autorizzato
dal Mipaaf: IT-BIO-015
AGRICOLTURA ITALIA
Operatore controllato n.102290

suitable
for
vegans

Selected for

bio&dynamica

Harvest: 17th (fruits day) September 2020.

Variety: 100% Petit Verdot.

Vineyard: Morello (1 ha).

Vineyard Density: 4.850 vines/ hectare.

Vine age: 16 years (Morello)

Fertilizer: biodynamic composts.

Yield: 4 tonnes/ hectare.

Fermentation and Maceration: with indigenous yeasts in a small stainless-steel tank for around 7 days.

Malolactic: in barrels immediately after the alc. fermentation.

Maturation: 10 months in old French barrels, 12 months in amphora under the sea.

Sea depth: around 30 metres.

Fining: natural finings.

Bottling: on waning moon and no filtration.

Alcohol level: 14,5% vol.

Production: 600 amphorae.