

PODERE
San Cristoforo

VIGNETI E CANTINA IN GAVORRANO
MAREMMA TOSCANA

AMARANTO 2020

Sangiovese Maremma Toscana DOC



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).

Harvest: 16th September 2020 (fruit day).

Variety: 100% Sangiovese (clone from a Montalcino vineyard).

Vineyard: Selceto and Sugarelle.

Vineyard density: 4.850 vines/hectare.

Vine age: 14 years Sugarelle and 16 years Selceto.

Fertilizer: biodynamic composts.

Yield: 5 tonnes/hectare (35 hl/hectare).

Fermentation: in stainless steel tank for 7 days promoted by 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 descending moon, no filtration.

Alcohol level: 13,5% vol.

Production: 9.333 bottles.

Selected for

bio&dynamica

suitable
for
vegans

 Organismo di controllo autorizzato
dal Mipaaf: IT-BIO-015
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