

PRODUCTION: 11,547 BOTTLES (0.75 LITRES) – 416 MAGNUMS (1.5 LITRES). ALL BOTTLES ARE NUMBERED.

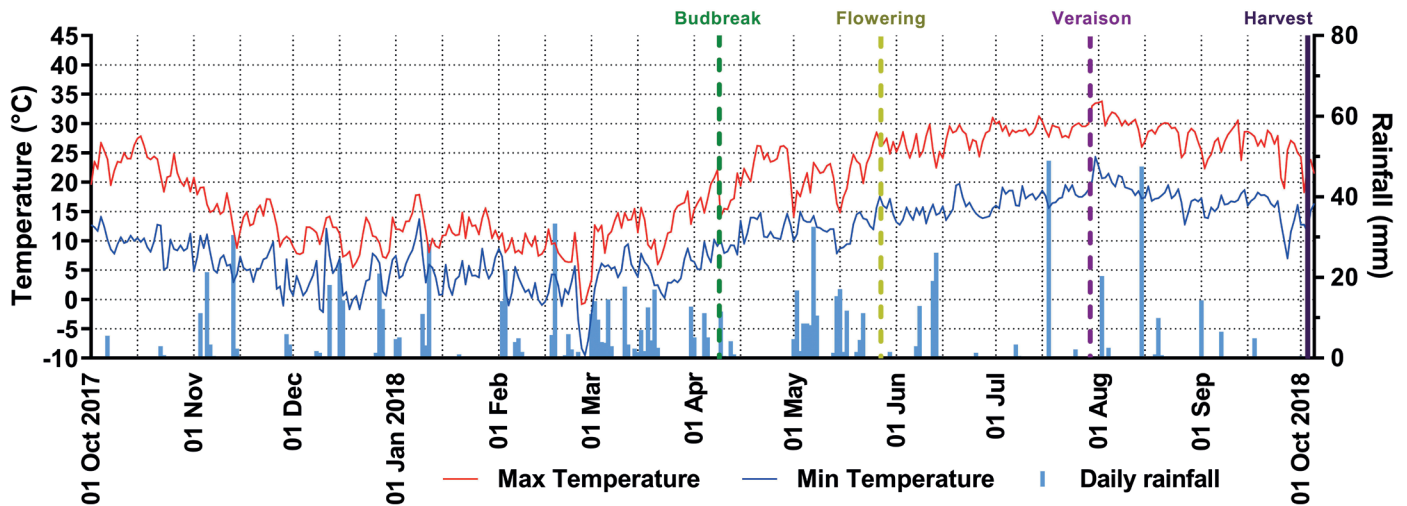
THE WINE'S HISTORY MONITORED THROUGH STUDIES CONDUCTED BY FOODMICROTEAM, SPIN-OFF OF THE UNIVERSITY OF FLORENCE.

THE 2018 VINTAGE FROM A METEOROLOGICAL POINT OF VIEW

The 2018 vintage was **wet** with **average temperatures** throughout all the development stages of the vine. No thermal anomalies were recorded between budbreak and harvest, on the contrary, rainfall was clearly above average compared to the time series for the past 16 years.

Only **careful agronomic management** of the vineyards combined with rigorous **grape selection** enabled us to obtain high-quality Sangiovese with a perfect degree of ripening.

The graph below shows details of the daily maximum/minimum temperatures and rainfall between 1st October 2017 and 1st October 2018. Below is a brief report on the 2018 vintage based on the different phenological stages of the vine.



From plant dormancy to budbreak

This period featured generally below-average temperatures and high rainfall.

From budbreak to flowering

In February and March 2018, lower than average temperatures and an abundant rainfall conditioned the budding period, postponing it to around 9th April. After an April with no anomalies in either temperature or rainfall, May 2018 proved the wettest in 16 years. Full flowering occurred around the end of May.

From flowering to veraison

This period, which lasted about 63 days, was basically average, with slightly higher rainfall in July. Full veraison occurred at the end of July, in line with historical data.

From veraison to the harvest

August 2018 was marked by abundant rainfall and stood out for being the wettest compared to the time series considered. September proved slightly warmer than average with a lower rainfall, and the harvest began on 3rd October.

VINEYARD MANAGEMENT

At Case Basse, the 10 hectares of vineyards of Sangiovese grapes are planted in a complex ecosystem, made up of a great variety of other plants, animals and insects. Agronomic management is based on maintaining maximum biodiversity through the skilful and balanced use of **science, technology, culture** and **tradition**.

Phytosanitary management of the vineyard

After the first buds appeared, we constantly monitored each vine to decide on the best protection strategies with the help of experts in the field. The only tools we used were the necessary quantities of copper and sulphur (in order to respect the vinegrowing ecosystem), the exploitation of natural antagonists and extremely selective plant protection methods for the different vine diseases. **Care, measure, attention, consistency.**

Manual canopy management

As usual, shoot thinning started early, around the beginning of May. During the subsequent stages, the long canes are never cut (topped), but positioned above the plants, on special frames so as **not to alter the natural vigour** of the vine. Furthermore, considering the particularly wet and rainy weather trend of the season, the utmost care was paid to bunches as soon as they formed, reducing stagnation of humidity and favouring air circulation thanks to the various stages of side shoot and base leaf removal.

Bunch selection

Looking after the perfect health of precious bunches from the earliest stages of development through to the last ripening stage, by means of **constant and rational selection**, is of primary importance. Manual removal of excess bunches or those not in perfect condition is fundamental for top-quality production.

THE HARVEST

Frequent sampling (more than once a week) enabled us to monitor the ripening trend of our Sangiovese 2018 by carrying out sensory assessments and microbiological and chemical-physical analyses on grapes from the second ten days in August.

The parameters monitored

In microbiological terms: assessment of microorganism populations present on bunches. In chemical-physical terms: sugars, acidity and pH, potential and extractable anthocyanins, polyphenols, grape seed ripeness. This information, together with irreplaceable tastings, determined the ideal moment: we began harvesting on 3rd October.

SELECTION FOR WINEMAKING

Once the bunches have been **chosen and handpicked**, they are taken to the cellar in small crates (ideal containers to prevent them from being squashed) and placed on the selection table: here they are selected by **expert hands**. A conveyor belt takes the bunches to the vibrating **destemmer**, which gently destems berries and sorts them by size: unsuitable ones are discarded. Lastly, the whole berries are manually checked one last time on the selection belt. Specialised workers perform the final **manual selection**. Only berries that pass all these stages go into the **fermentation vat**.

ALCOHOLIC FERMENTATION

Our Sangiovese ferments **spontaneously** inside **truncated-cone shaped Slavonian oak vats** of over 100 hl.

We don't use any commercial yeasts: spontaneous fermentation by **native yeasts** enables us to reduce human intervention on natural processes to a minimum. In this way, we can guarantee a high level of biological variety of microorganisms which favours the **sensory complexity of the wine**.

We don't resort to physical means to control the fermentation temperature: therefore, it is of the utmost importance to continuously monitor the temperature during the process, thanks to special **measuring probes** that enable us to verify that yeasts find the optimum environment to carry out and complete fermentation.

Frequent tastings, daily chemical and microbiological analyses, as well as **continuously monitoring the fermentation temperature**, allow us to carefully follow how the process is going and help us establish how and when to do pumping over.

Which and how many yeasts for the 2018 fermentation

The unique weather conditions of the 2018 vintage also affected microbial populations present on grapes and, consequently, in the must: **non-Saccharomyces** yeasts (*Kloeckera apiculata* and *Starmerella bacillaris*) took part in fermentation until it reached about 4 degrees of alcohol, with populations of about 5 million cells per millimetre. At the same time, the wine yeast par excellence, *Saccharomyces cerevisiae*, gained the upper hand and completed fermentation in just over 3 weeks, reaching a maximum population of over 60 million cells per milliliter.

MALOLACTIC FERMENTATION

Malolactic fermentation, performed by lactic acid bacteria of the *Oenococcus oeni* species, started naturally about one month after racking and ended after about 3 weeks. Thanks to this process, the wine takes on a softer taste (following the transformation of malic acid, typical in grapes, into lactic acid) and is enriched with compounds produced by lactic acid bacteria which contribute to the wine's natural ageing process.

AGEING

Once fermentation was complete, the wine aged for about 44 months in **large Slavonian oak barrels**: it was a period of **watchful waiting** marked by **frequent and careful tastings** and monthly **chemical and microbiological analyses**, which never turned up any microbial activity or populations that might have led to anomalies. Frequent controls significantly reduced human intervention: we only did racking and sulphiting when necessary, so as to keep our wine's **richness of taste** as intact as possible.

BOTTLING

No chemical-physical pretreatment, **no clarification and/or filtration** when the wine enters the bottle: in fact, the wine had **stable** chemical and microbiological values. Once bottled, it rested in the cellar for over **6 months** before being released.

Data at the time of bottling

- Sulphite content about 60 mg/l of total SO₂, much lower than the legal limit (maximum 150 mg/l);
- glycerol (which adds body and softness to the wine) with an average concentration of about 10 g/l: a high value;
- a marked purplish ruby-red colour: perfectly consistent with what we expect from a wine made exclusively from Sangiovese grapes and aged for a long period of time.

STORAGE

Care and attention to detail are also crucial when storing a wine. This is why we are well aware that the choice of **bottle and cork** are fundamental.

Our special Bordeaux bottle series

The shape, colour, weight and proportions make our "Special series 15 Soldera Case Basse" 75-cl Bordeaux bottle the best one for our wine, even after several years.

This is all thanks to:

- the double weight compared to normal bottles: with its 750 grams, it guarantees perfect insulation;
- the colour: antique green is resistant to ultraviolet rays;
- the ideal ratio between cork weight and volume to be filled inside the bottle neck;
- the accentuated punt: the indentation at the bottom prevents any sediment or residue coming out – **our wines are never filtered**.

The cork

We only use 26/49 mm corks, which guarantee a perfect match inside the neck of our Bordeaux bottle: every aspect of these very high-quality corks is **meticulously selected**.

Storage and serving temperature

Store the bottle vertically, at a temperature of 12°-16°C, in a well-ventilated environment with at least 70% humidity. Avoid sudden changes in temperature and direct sunlight. We recommend serving our Toscana IGP Soldera Case Basse between 17° and 18°C, the ideal temperature for enjoying its aromas and taste.

“SOLDERA CASE BASSE BOASTS AN EXTREMELY LIMITED AND EXCLUSIVE PRODUCTION, THE RESULT OF PASSIONATE WORK AIMED AT CREATING A GREAT WINE THROUGH COMPLETELY NATURAL WINEMAKING PROCESSES.”

