



MICHELE SATTA

## COSTA DI GIULIA Bolgheri Bianco doc



This wine, which was originally produced from 100% Vermentino, underwent a slight change in '97 with the inclusion of Sauvignon Blanc, which had been planted in 1995. I planted the Sauvignon Blanc with the affirmation that the soil here in Bolgheri was capable of producing even greater white wines, richer, fruitier, and longer on the palate.

The vines are trained on the Guyot method, undergoing a Spring pruning with all work in the vineyards completed by hand. The strictest of care is given to the vines during the maturation of the fruit, (an advantage that one enjoys as a small producer). The wine undergoes a natural decantation of the refrigerated must, followed by fermentation, temperature controlled. Without fining, the wine is filtered and bottled in Spring after a rest on the fine lees. The remarkable aromatic personality and the great structure are enhanced in the evolution, so I suggest to drink it from the second year.

**Grape varieties** Vermentino 70%, Sauvignon 30%

**Harvest period** early to mid-September

**Vineyards** Costa di Giulia, Querciola

**Vinification** the grapes manually harvested go in the press without being de-stemmed. The pressing is slow and soft.

The must is decanted at 4-5° for 2-3 days. After that wine is removed from its lees, temperature is taken to 13° and inoculated. The fermentation takes place at very low temperature for a very long time, sometimes up to a month.

**Fining** in steel tanks on the fine lees for about 6 months. It is filtered and bottled before Easter, but its full expression takes place after the summer.

**Longevity** amazing ability to evolve over the years but still we recommend the consumption from the second year onwards.