Toscana IGP 100% Sangiovese
Soldera® Case Basse® - 2019 Vintage

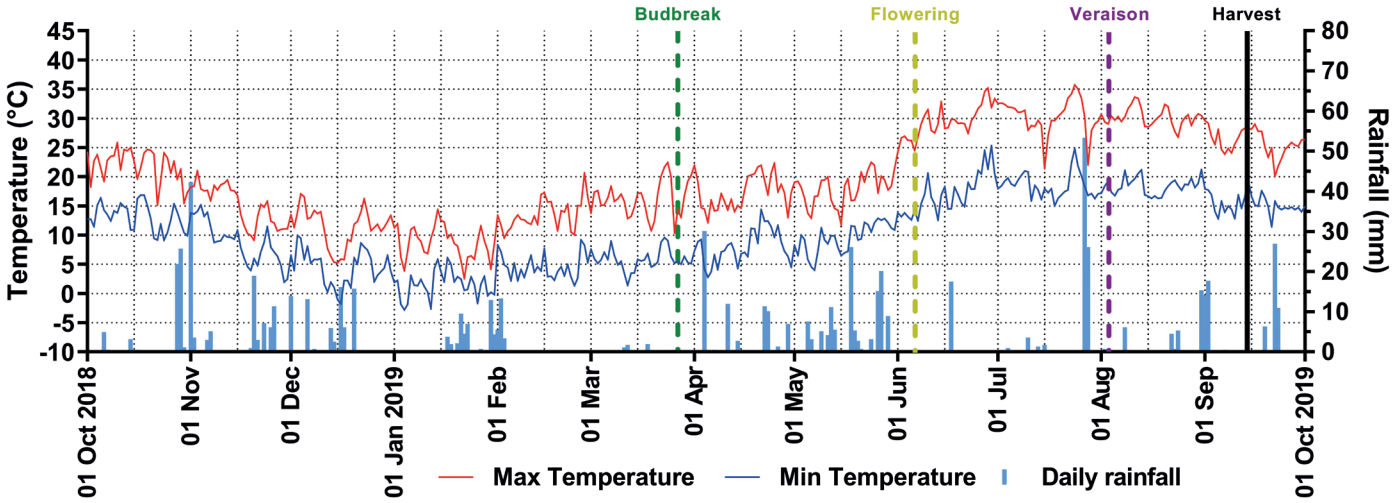
Production: 18,049 bottles (0.75 litres) – 1,522 magnums (1.5 litres). All bottles are numbered.
The wine's history monitored through studies conducted by FoodMicroTeam, Spin-off of the University of Florence.

The 2019 vintage from a meteorological point of view

The 2019 vintage was **cool** and **wet**, with a very rainy spring and lower temperatures compared to the time series for the past 17 years, followed by a summer without thermal anomalies and with a basically average rainfall.

Careful agronomic management of 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 2018 and 1st October 2019. Below is a brief report on the 2019 vintage based on the different phenological stages of the vine.



From plant dormancy to budbreak

The period considered stood out for its generally average temperatures and an accumulation of rainfall in the last months of 2018. There was a lack of rain in the first months of 2019.

From budbreak to flowering

The higher-than-average temperatures recorded in February and March conditioned the budding period, bringing it forward to around 26th March. April and May had incredibly high rainfalls: over 190 mm, about 65% higher compared to historical data. Average temperatures were also exceptional, with values recorded in May over 3°C lower compared to previous vintages. This delayed flowering by about 10 days, occurring around 6th June.

From flowering to veraison

This period, lasting about 54 days, saw a hot, dry June followed by an average July, with rainfall concentrated in just two episodes. Full veraison occurred around 3rd August, slightly later compared to historical data.

From veraison to the harvest

Both August and September had average temperatures and cumulative rainfall. The harvest began on 13th September and continued at intervals up to 29th of the same month, in order to allow the grapes in all our vineyards to reach optimum ripening.

Vineyard management

At Case Basse, the roughly 10 hectares of vineyards of exclusively 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 in order to work out the best protection strategies, with the help of experts in the field. The only tools we decided to use were the necessary amounts of copper and sulphur (in order to respect the vinegrowing ecosystem), the cooperation 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 subsequent stages, the long canes were never cut (topped), but positioned on special frames above the plants, so as **not to alter the natural vigour** of the vine. Furthermore, considering the particularly wet spring, the utmost care was paid firstly to the inflorescences and then to the bunches, to try to reduce stagnation of humidity and favour air circulation during the various stages of side shoot and basal leaf removal.

Bunch selection

Looking after the perfect health of precious bunches from the earliest stages of development through to the final ripening stage, by means of **constant and rational selection**, is of primary importance. Manual removal of excess bunches (carried out between the end of May and the middle of June) and those not quite in perfect condition (which continues right up to the harvest), is fundamental for obtaining top-quality production.

The harvest

Through frequent sampling (more than once a week), we monitored the ripening trend of our Sangiovese 2019 by carrying out sensory assessments and microbiological and chemical-physical analyses on grapes starting 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 13th September.

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 where they are selected by **expert hands**. A conveyor belt takes the selected bunches to the vibrating **destemmer**, which gently destems berries and sorts them by size: unsuitable ones are discarded. Lastly, the whole berries are sent along another selection belt. Specialised workers perform a 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 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 use 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 check 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 2019 fermentation

The unique weather conditions of the 2019 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 4.5 degrees of alcohol, with populations of about 8 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 2 weeks, reaching a maximum population of over 35 million cells per millilitre.

Malolactic fermentation

Malolactic fermentation, performed by lactic acid bacteria of the ***Oenococcus oeni*** species, started naturally about 2 weeks after racking and ended after about 4 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 a long period in **large Slavonian oak barrels**: it was a period of **watchful waiting and listening** 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 carried out 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 in spring 2024.

Data at the time of bottling

- Sulphite content much lower than the legal limit;
- glycerol (which adds body and softness to the wine) with an average concentration of about 10.5 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."