Toscana IGP 100% Sangiovese
Soldera® Case Basse® - 2020 Vintage

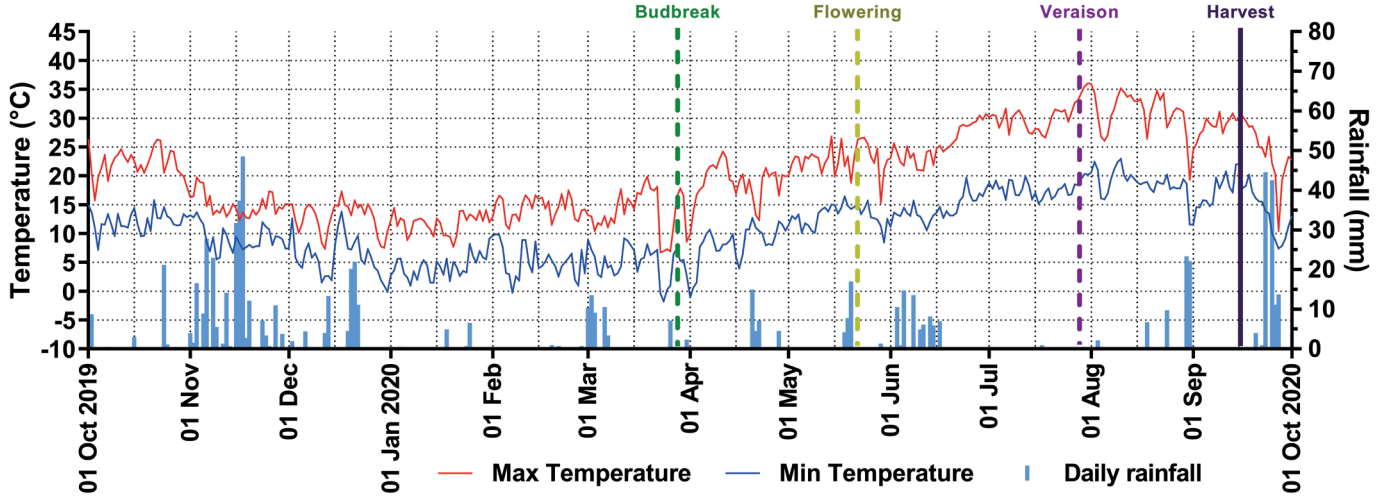
Production: 16,820 bottles (0.75-litres) – 1,522 magnums (1.5 litres). All bottles are numbered.
The wine's history through studies conducted by FoodMicroTeam, a Florence University Spin-Off.

The 2020 vintage from a meteorological point of view

The 2020 vintage was **dry** and **mild**, characterized by a Spring that was generally less rainy and average temperatures higher compared to the last 18 years. The Spring was followed by a regular Summer without temperature oddities and with average rainfall

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 2019 and 1st October 2020. Here under is a brief report on the 2020 vintage based on the different phenological stages of the vine.



From dormancy to budbreak

The considered period stood out for its above-average temperatures and an accumulation of rainfall which mainly affected the month of November 2019. January and February 2020, on the other hand, were warmer with a low rainfall.

From budbreak to flowering

The above-average temperatures recorded in February and March conditioned the budding period, bringing it forward to around 26th March. April and particularly May, saw above-average temperatures and very little scattered rainfall. This affected the period of full flowering, which occurred around 22nd May, earlier compared to historical data.

From flowering to veraison

This period, lasting about 67 days, featured a cool June with rainfall concentrated in the first half of the month. This was followed by a long period of dry weather with generally average temperatures. Full veraison occurred around 28th July, in line with historical data.

From veraison to the harvest

August was slightly warmer with well-above-average rainfall, though mainly concentrated in two days towards the end of the month. After that, temperatures rose gradually and there was a large lack of rainfall in the days leading up to the harvest. Grape-picking began on 15th September and came to an end on 20th, showing a uniform ripening in the different vineyards.

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 finely tune 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 (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 (trimmed), but placed on special frames above the plants, so as **not to alter the natural vigour of the vine**. Furthermore, 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 2020 by carrying out sensory assessments and microbiological and chemical-physical analyses on grapes starting from the second ten days in August.

Monitored parameters

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 picking on 15th 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** in **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 make sure that yeasts find the optimum environment to carry out and complete fermentation.

Frequent tastings, daily chemical and microbiological analyses and **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 2020 fermentation

The unique weather conditions of the 2020 vintage also affected microbial populations present on grapes and, consequently, in the must: **non-*Saccharomyces*** yeasts (essentially *Kloeckera apiculata*) took part in very first stage of fermentation until it reached 2 degrees of alcohol, with populations of 1 million cells per millilitre. At the same time, the wine yeast par excellence, ***Saccharomyces cerevisiae***, gained the upper hand and com¬pleted fermentation in about 2 weeks, reaching a maximum population of over 75 million cells per millilitre.

MALOLACTIC FERMENTATION

Malolactic fermentation, performed by lactic acid bacteria of the ***Oenococcus oeni*** species, started naturally about 6 weeks after racking and ended after about 2 months. 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 in **large Slavonian oak barrels** for a long period: 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 could have led to anomalies. Frequent controls significantly reduced human intervention: we only carried out racking and sulphiting when strictly 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: the wine had **stable** chemical and microbiological **values**. Once bottled, it rested in the cellar for over **6 months** before being released for sale in spring 2025.

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 for wine storage. Therefore, we are well aware that the choice of **bottle** and **cork** are essential.

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 ordinary 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 fit 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 temperature changes 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."