

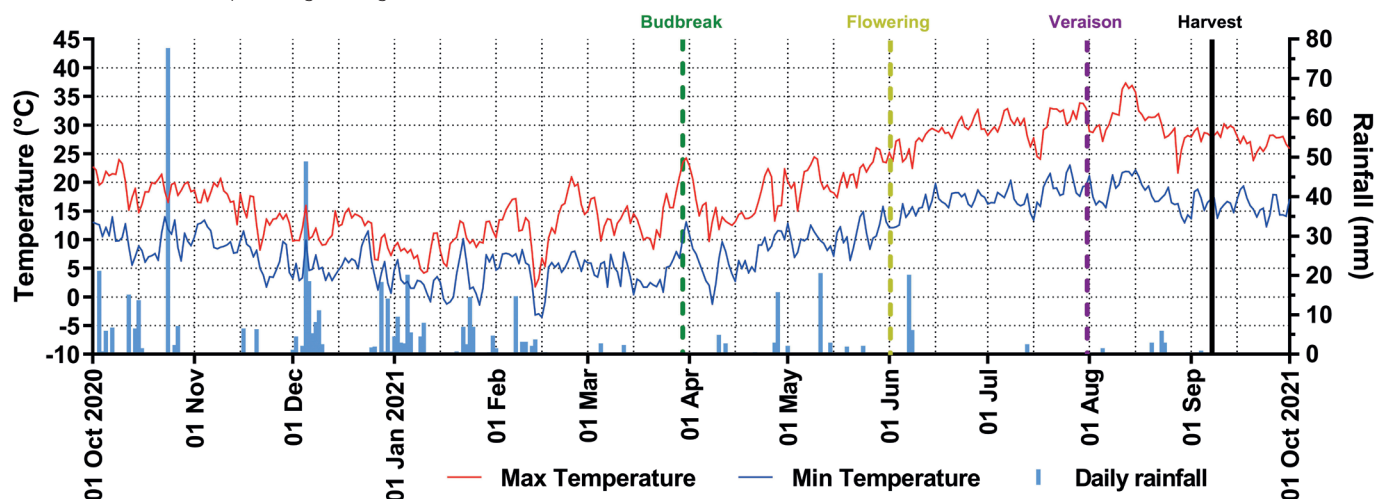
PRODUCTION: 19,166 BOTTLES (0.75 LITRES) – 1,522 MAGNUMS (1.5 LITRES). ALL BOTTLES ARE NUMBERED.
THE WINE'S HISTORY THROUGH STUDIES CONDUCTED BY FOODMICROTEAM, A FLORENCE UNIVERSITY SPIN-OFF.

THE 2021 VINTAGE FROM A METEOROLOGICAL POINT OF VIEW

The 2021 vintage was **dry** and **cool**, starting with a wet winter that ensured excellent water reserves, followed by a generally cool and dry spring, and a summer with average temperatures and significantly lower rainfall compared to the past 19 years.

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

The graph below shows daily maximum and minimum temperatures and rainfall from 1st October 2020 to 1st October 2021. A brief report on the 2021 vintage, based on the different vine phenological stages, follows.



From dormancy to budbreak

This period was marked by slightly lower average temperatures and heavy rainfall, particularly between October and January. However, February and March, recorded a significantly lower rainfall compared to the historical data.

From budbreak to flowering

The buds opened slightly earlier, towards 29th March. At the end of the first week of April, temperatures dropped sharply, with the night of April 7-8 reaching a minimum of -1.2°C, which fortunately caused no significant damage at Case Basse. April and May experienced below-average temperatures and low rainfall, delaying full flowering until 1st June.

From flowering to veraison

The period including June and July recorded essentially average temperatures and, once again, an almost total lack of rainfall. Full veraison occurred around 28th July, in line with historical data.

From veraison to the harvest

August temperatures were also close to average, compared to historical data, with only one short period of intense heat lasting four days, when temperatures topped 35°C. This was followed by a significant drop in temperature, which favoured and accelerated grape ripening. Harvest began on 8th September and ended on 13th, demonstrating marked uniformity in grape ripening across the vineyards.

VINEYARD MANAGEMENT

At Case Basse, the roughly 10 hectares of exclusively Sangiovese grapes are planted within a complex ecosystem, rich in a variety of plants, animals, and insects. Agronomic management focuses on maintaining maximum biodiversity through the skilful and balance use of **science, technology, culture, and tradition**.

Phytosanitary management of the vineyard

After the first buds appeared, each vine was closely monitored to fine-tune protection strategies with the support of field experts. The only tools we decided to use were a bare minimal copper and sulphur (to respect the vinegrowing ecosystem), the cooperation of natural antagonists, and highly selective plant protection methods to control the different vine diseases. **Care, moderation, attention, consistency.**

Manual canopy management

As usual, shoot thinning started early, around the beginning of May. During the following stages, long canes were not cut (trimmed), but placed on special frames above the plants, to **not alter the natural vine vigour**. 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

Tending to the perfect health of precious bunches from the earliest stages of development through to the final ripening stage, by means of **constant and well-thought-out 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 in perfect condition (which continues right up to the harvest), is fundamental for obtaining top-quality production.

THE HARVEST

Thanks to frequent sampling, (more than once a week), we monitored the ripening of our 2021 Sangiovese, 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, and grape seed ripeness. This information, combined with careful tastings, allowed us to determine the ideal harvest moment: picking began on 8th 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 that enhances the wine's **sensory complexity**.

We don't use physical means to control fermentation temperature, therefore, it is of the utmost importance to continuously monitor the temperature during the process. Special **measuring probes** 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 constant fermentation-temperature monitoring, 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 fermentation of the 2021 vintage

The unique weather conditions of the 2021 vintage also affected microbial populations present on grapes and, consequently, in the must: **non-Saccharomyces** yeasts (*Kloeckera apiculata* and *Starmerella bacillaris*) took part in very first stage of fermentation until it reached 2 degrees of alcohol, with populations of about 20 million cells per millimetre. At the same time, the wine yeast par excellence, *Saccharomyces cerevisiae*, gained the upper hand and completed fermentation in about 2 weeks, reaching a maximum population of over 100 million cells per millilitre.

MALOLACTIC FERMENTATION

Malolactic fermentation, carried out by lactic acid bacteria of the *Oenococcus oeni* species, started naturally about two weeks after racking and was completed after approximately six weeks. Thanks to this process, the wine develops a softer mouthfeel as malic acid, typical of grapes, is converted into lactic acid, and it is further enriched with compounds produced by lactic acid bacteria that support the wine's natural aging 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 revealed any microbial activity or populations that could have caused 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 2026.

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 base of the bottle 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."

