



FATTORIA SARDI ORGANIC/BIODYNAMIC PHILOSOPHY

INTRODUCTION

Our goal is to produce terroir wines. Terroir for us means producing wines where the soil, the climate and traditions are recognizable by the consumer. For this reason we need to create a connection between the vineyards and the surrounding environment. Hence the decision to produce wines respecting the times and harmony of nature.

STARTING DATE: 2010

ORGANIC CERTIFIER: ICEA ITALIA.

UNDERGROUND VINE PART MANAGEMENT : SOILS AND ROOTS

WHAT WE DO NOT DO: “ chemical herbicide or mineral fertilizers are not used”

WHAT WE DO: “In autumn the soils are plowed, worked, sown with different varieties of plants (green manure) and in the spring these plants are cut and pushed underground. In the late spring/early summer the soil is worked on the surface to manage the weeds and preserve the water content in the ground. In autumn and spring, a biodynamic preparation called 500p is used in the vineyards.



This preparation contributes to enrich our soils. All these techniques have transformed our soils that are now rich in oxygen, organic matter and living organisms (green manure roots, earthworms, microorganisms, etc...)."

WHY: " the use of chemical herbicides had killed the life of our soils, becoming thick and sterile. Inside these thick and sterile soils, the roots of our vines struggled to find oxygen and nutrients becoming weaker and superficial. Our vineyards needed then to be artificially nourished with mineral fertilizers and water. This cycle, apart from being expensive in terms of water, gasoline and products, contributed to having wines rich in alcohol content but low in acidity and sapidity. Acidity and sapidity are the signature of the soil contributing to make our products terroir wines."



MANAGEMENT OF THE AERIAL PART: LEAVES, GRAPES AND CLIMATE

WHAT WE DO NOT DO: " we do not use leaf fertilizers and synthetic plant protection"

WHAT WE DO: " the vineyards are pruned, leaving the right amount of buds per plant. After budding the best buds are selected and we start to manage the foliage trying to leave the right amount of leaves per bunches of grapes. To fight against fungal diseases we use prevention. Prevention consists in having a dry microclimate around the foliage using copper and sulfur. In case of intense disease presence we use also natural products like propolis and infusions of valerian and nettle. In late spring, early summer a biodynamic preparation called 501 is also sprayed on the plants. This preparation brightens the plants in the vineyards. When the grapes are ripe, they are harvested by hand and taken to the cellar in crates. All these techniques allow us to maintain a great balance between foliage and grapes."



WHY: “ The use of foliage fertilizers increased the strength of our plants. The leaves were abnormally full of water in the spring and they suffered a lot of stress with the first heat. The use of synthetic plant protection products was expensive and often not effective in case of intense disease presence. The great spring strength, the summer stress and the loss of production caused by sudden fungal diseases resulted in unbalanced productions. The right balance between leaves and grapes contributes to the sugar synthesis, perfumes and polyphenols. This balance, and the characteristics of our climate result in the typical aromatic profile of our terroir wines, made of fresh fruit, flowers and spices. “

CELLAR MANAGEMENT: FROM GRAPES TO WINE

WHAT WE DO NOT DO: “ we do not use any oenological product that could modify the signature of the terroir that reaches the cellar through the grapes”

WHAT WE DO: “ The vinification process and aging techniques are specific to each vineyard and listed in the tech sheet of each wine. The basic principle is that all you need to produce a great wine is present in healthy good grapes: yeast, acidity, sugar, minerals, vitamins, aromas, anthocyanins, tannins, etc... For this reason we put together our experience and oenological knowledge to accompany the grapes to the bottle in the best way possible. Before bottling, our wines are stabilized by adding sulfur and physical treatments (cold for the tartaric stabilization and sterile filtrations)”.

WHY: “ adding oenological synthetic products resulted in wines with no personality and hard to digest. We stabilize our wines before bottling to guarantee to the consumer the organoleptic characteristics present in the original wine. The decision not to add useless oenological products, along with the work in the vineyards, makes our products terroir wines.