

# LA SERENA - AZIENDA AGRICOLA RASA 1°

**L**a Serena is a family run estate, with Andrea Mantengoli at the helm since 1997. The estate was established in 1934 and even though wine has always been made, the first Brunello di Montalcino was produced in 1988.

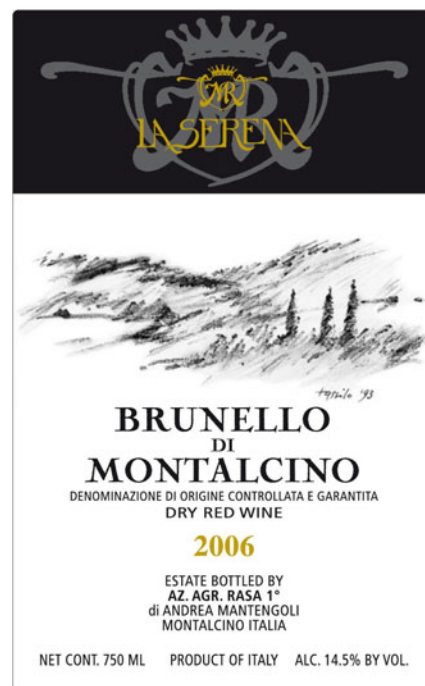
New vineyards were purchased up to 1989, for a total of 8.5 hectares, in the south-east zone of Montalcino.

This estate is committed to eco-friendly practices: the cellar, designed by Andrea's twin brother Marcello who is an architect, is completely insulated with cork panels and a geothermal system keeps the inner temperature cool in the summer (at approximately 20 degrees Celsius) and warm in the winter (never below 14 degrees Celsius). The cellar is built on a slope and a network of pipes runs through the whole building ending in two larger pipes that run underground for about 300 meters and are connected with the exterior on the lower part of the slope. The air enters the two large pipes (and is consequently warmed up in the winter and cooled down in the summer), flows through the whole network and exits the cellar through a series of chimneys. Hot water, used to clean the oak casks and the cellar, is produced by solar panels. When needed, sodium bicarbonate (also known as baking soda) is added to clean the fermentation vessels.

One can find the same environmentally conscious approach in the vineyard: Andrea's philosophy is to plant vineyards where they have always been grown, to utilise the right clones and rootstocks and to make sure that the vines are "balanced" (meaning when fruit production is in proportion to the total leaf surface of the vine). Light toppings, light thinning out of the clusters are carried out, specific types of grasses are sown on every other aisle: in this way the vines are naturally protected

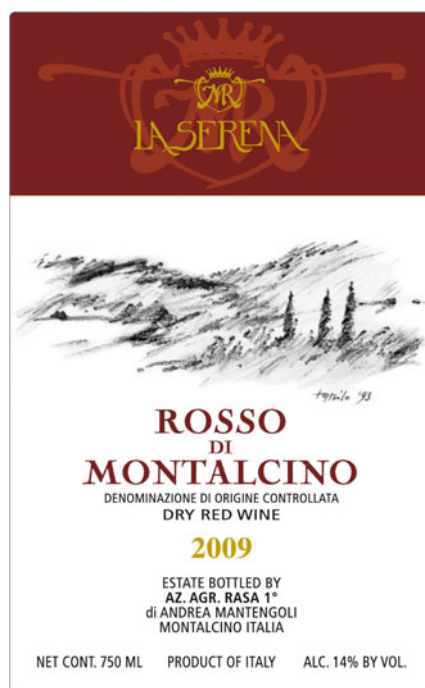
against diseases and pests and the yield is kept very low.

These extremely accurate vineyard practices, together with the soil type (here the soils are quite mixed, being clayey, sandy, tufaceous and marly) and modern equipment in the cellar, result in wines that blend power and finesse with a slight austerity and the hard work of the Mantengoli family has certainly been rewarded by the international press! ◇



## Brunello di Montalcino

Zone: *Montalcino*  
 Varietal: *100% Sangiovese*  
 Vineyard Ext.: *7 hectares*  
 Average Prod.: *25,000 bottles*



## Rosso di Montalcino

Zone: *Montalcino*  
 Varietal: *100% Sangiovese*  
 Average Prod.: *10,000 bottles*