

## **PODERE IL PALAZZINO**

**The estate is certified organic.**

### **Further details:**

**Sandro Sderci, owner of the estate together with his brother Andrea:** “We have been practicing natural viticulture for many years. We carried out trials for organic viticulture in 2008 and we forwarded the request to start the conversion phase in 2011. We never used weed-killers, we till the soil instead and we do not use systemic products. We changed our philosophy: we are now oriented towards preventing vine diseases and pests and this is obtained through canopy management, soil management and grape yield management. With a proper canopy management, a healthy environment for the grapes is created by airing the clusters and by giving them the chance to get used to the sun (in order to avoid the damages caused by the strong sun in August which are quite frequent in this area). Cover crops are grown on every other aisle between the rows of vines. Specific plants are sown, mainly barley, oat and *Trifolium Squarrosus Savi*. Grape yield is controlled in various ways. In case the grape yield is too high, the larger clusters are dropped. We now control the size of the clusters also without dropping fruit (we eliminate the “wings” of the clusters etc.). In some vineyards, as an experiment, we do not spray sulphur and copper any more (although it is allowed by the regulations for organic viticulture) and we use a special mixture of seaweed, bee propolis and other natural compounds that increase the defences of the vines which then become resistant to parasites and to diseases. Our aim is to find alternative ways of vineyard management. The above mentioned experiments have given good results.....”