TENUTA SETTE CIELI



2018 INDACO IGT TOSCANA

Indaco (in-da-ko) is Italian for "indigo." It is often the color of the sky at sunset at Tenuta Sette Cieli.

VINEYARDS

Source: 100% estate vineyards - Monteverdi Marittimo (Livorno)

Location: Hillside vineyards surrounded by the lush woods of Monteverdi Marittimo between Bolgheri and Castagneto Carducci overlooking the Mediterranean Sea

Cultivation: 100% organic (not certified); all work is done by hand

Size: 10 hectares (24.7 acres) Vine Age: Planted 2001-2002

Soil: Medium-textured; rocks, sand and clay

Elevation: 400 meters (1,312 feet) above sea level Density: 9,300 vines/hectare (3,765 vines/acre)

Training: Guyot

HARVEST NOTES:

2018 was considered a normal year in terms of climatic conditions, with a usual cold front in February. Spring was and will be remembered as one of the rainiest in history. This summer had a few heat spikes but still cooler than the 2017 vintage. Temperatures in September were higher than the seasonal average, but were compensated by very cool nights which preserved aromas and acidity.

Harvest Dates: September 10 - October 10

VINIFICATION

Maceration: Cold with dry ice for 6-7 days

Fermentation: In stainless-steel tanks at controlled temperatures; with indigenous

yeast; 100% malolactic

Aging: 15 months in French oak

THE WINE

Varietal Composition: 34% Malbec, 33% Cabernet Sauvignon, 33% Merlot

Alcohol: 14%

Tasting Notes: Malbec, Cabernet and Merlot come together perfectly in this stimulating, complex and structured wine, better expressing the complex and rich terroir with spicy and red-fruit aromas. Freshness, structure, persistence — this is a wine that preserves unchanged traits of the original season and terroir, intensified by 15 months in French oak.