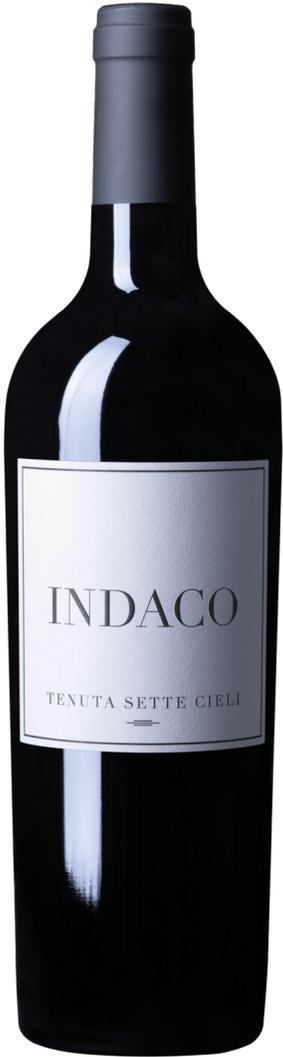


# TENUTA SETTE CIELI



## 2019 INDACO IGT TOSCANA

### WINERY

Bolgheri and Castagneto Carducci, on the Tuscan coast 1,300 feet above sea level. The 210-acre estate overlooks terraced vineyards and the Tyrrhenian Sea, and is surrounded by the lush woods of Monteverdi Marittimo. Seventeen acres of high-density vineyards are planted to Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec. Because of Tenuta Sette Cielì's respect for nature, the winery has chosen organic practices to safeguard the environment. Everything is done by hand in the vineyards, with careful attention to each detail. The journey continues in the cellar where the winery employs single-variety vinification. Fermentation starts with wild yeasts, and the final selection of the wines is done only after a period of barrel aging in French oak barrels.

### WINE

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

### VINEYARDS

Hillside vineyards, located atop a hill at 1,300 feet above sea level, are surrounded by the lush woods of Monteverdi Marittimo between Bolgheri and Castagneto Carducci overlooking the Mediterranean Sea.

### VINTAGE NOTES

The 2019 vintage experienced fluctuating weather conditions, alternating between periods of cold, rain, drought, and heat. April and May were particularly rainy, while June was dry with temperatures above average. The dry spell ended towards late July with three instances of rainfall, which brought the temperature back to the seasonal norm. During the harvest period, from September 12 to October 10, lower temperatures were recorded, helping to maintain freshness and aromatic complexity.

### WINEMAKING

Cold with dry ice for a couple of days. In stainless steel tanks at controlled temperatures; with indigenous yeast; 100% malolactic.

### 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 14 months in French oak.

### VINEYARD

|                |  |
|----------------|--|
| Region:        | Tuscany  |
| Appellation:   | Toscana Rosso IGT  |
| Soil:          | Medium textured with a high presence of clay, limestone and stones |
| Age:           | Planted in 2001, 2002 & 2016                                       |
| Vine Density:  | 3,760 vines/acre   |
| Eco-Practices: | Sustainable; Organic   |

### WINEMAKING

|            |  |
|------------|--|
| Varietals: | 34% Malbec, 33% Cabernet Sauvignon, 33% Merlot |
| Aging:     | 14 months in French oak                        |

### TECHNICAL DETAILS

|                 |            |
|-----------------|------------|
| Yeast:          | Indigenous |
| Alcohol:        | 14.5%      |
| Residual Sugar: | 0.51 g/L   |
| Total Acidity:  | 5.48 g/L   |
| pH:             | 3.49       |