

TENUTA SETTE CIELI



2020 SCIPIO IGT TOSCANA

WINERY

Bolgheri and Castagneto Carducci, on the Tuscan coast 1,300 above sea level. The 173-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 Ciel'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

Scipio (skeep-e-oh) was a famous Roman military general and statesman who defeated Hannibal at the final battle of the Second Punic War in 202 BC. This wine is made of 100% Cabernet Franc and only in the best vintages.

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

2020 began with a mild, rainy winter. March brought very low temperatures, though without causing any frost damage. Spring was generally warm with sufficient rainfall, leading to healthy vegetative growth in the plants. The first half of June brought rain, building up water reserves for the hot, dry period that followed. September's hot, breezy conditions accelerated the ripening of the Merlot grapes. Late September through early October saw significant rainfall (220 mm), coinciding with the final ripening stage of the Cabernet grapes. This led to cooler temperatures, creating ideal conditions for grape maturation.

WINEMAKING

Cold with dry ice for 6-7 days. Skin Contact for 25-30 days. In stainless-steel tanks at controlled temperatures; with indigenous yeast; 100% malolactic.

TASTING NOTES

A rich, deep and complex wine that interprets what was a particularly warm and sunny year. The taste reveals a great balance due to a high natural acidity that gives a pleasant freshness and firmness.

VINEYARD

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

WINEMAKING

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| Varietals: | 100% Cabernet Franc |
| Aging: | 6 months in stainless steel then 12 months in French oak (40% New Oak) |

TECHNICAL DETAILS

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|-----------------|------------|
| Yeast: | Indigenous |
| Alcohol: | 14.5% |
| Residual Sugar: | 0.56 g/L |
| Total Acidity: | 5.36 g/L |
| pH: | 3.49 |