

TENUTA SETTE CIELI



2023 NOI4 BOLGHERI DOC



WINERY

Bolgheri and Castagneto Carducci, on the Tuscan coast 1,300 feet above sea level. The 210-acre estate with an additional 89 inside the Bolgheri DOC, 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

Noi4 (noy-kwah-tro) translates to "the four of us." This is because it is composed by four varieties: Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc.

VINEYARDS

Estate managed vineyard located in the heart of the Bolgheri DOC.

VINTAGE NOTES

The 2023 vintage was defined by a mild winter and regular rainfall throughout the spring, continuing steadily until June. These early-season conditions supported healthy vine growth. Summer followed with warm, stable weather—hot but never extreme—and with sufficient moisture to avoid drought stress. September brought refreshing breezes and notably cool nights, promoting excellent acidity and slow, even ripening. These optimal conditions extended into October, allowing for a well-paced, balanced harvest with grapes in excellent health.

WINEMAKING

Cold with dry ice for a couple of 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

Region:	Tuscany
Appellation:	Bolgheri DOC
Soil:	40% sand; 30% clay; 30% silt
Age/Exposure:	Planted in 2003; West/East Exposure
Harvest Dates:	September 23rd to October 6th
Eco-Practices:	Sustainable; Organic
Training:	Spurred Cordon Training

WINEMAKING

Varietals:	70% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot, 5% Cabernet Franc
Aging:	9 months in French oak (40% new)

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Residual Sugar:	.53 g/L
Total Acidity:	5.71 g/L