

TENUTA SETTE CIELI



2024 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 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

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

2024 was defined by strong climatic contrasts. A very rainy spring (about 250 mm from April–May) ensured ample water reserves, followed by an extremely dry summer with only 5 mm of rain from July–August, requiring careful vineyard management. In September, exceptional rainfall and flooding (over 560 mm in just a few days) impacted harvest and demanded rigorous selection. Harvest ran from September 11–28, yielding wines that are fresh, elegant, and vibrant, with a fine balance of acidity and aromatic intensity.

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%