

TENUTA SETTE CIELI



2021 SCIPIO 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 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

2021 was a beautifully balanced vintage. After a rainy December and a mild, wet start to the year, soils entered the season with strong water reserves. Following a dry March, budbreak occurred evenly from early to late April. Summer conditions arrived in June, with slightly warmer-than-average temperatures and minimal rainfall through October. Cold, calcareous clay soils helped retain moisture, avoiding vine water stress and supporting slow, even ripening. Harvest ran from September 15 to October 18, allowing each parcel to be picked at optimal maturity, delivering fruit of remarkable purity and balance. The resulting wines show elegant textures, fine tannins, vivid aromatics, and a long, composed finish—defined by finesse over power and exceptional parcel clarity.

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

WINEMAKING

Varietals:	100% Cabernet Franc
Aging:	12 months in French Oak and 36 months in bottle

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	15%
Residual Sugar:	0.62 g/L
Total Acidity:	5.48 g/L
pH:	3.43