TENUTA SETTE CIELI



2017 SCIPIO IGT TOSCANA

SCIPIO

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.

VINEYARDS

Source: Estate - Monteverdi Marittimo (Livorno)

Location: Hillside vineyards surrounded by the lush woods of Monteverdi Marittimo between Bolgheri and Castagneto Carducci overlooking the Mediterranean Sea

Cultivation: 100% organic; all work is done by hand

Size: 2 hectares (4.95 acres) Vine Age: Planted 2001-2002

Soil: Medium-textured; rich in clay, limestone, and stones

Elevation: 1,300 feet; 400 meters

Density: 3,760 vines/acre

Training: Guyot

VINIFICATION

Maceration: Cold with dry ice for 6-7 days

Fermentation: In stainless-steel tanks at controlled temperatures; with indigenous

yeast; 100% malolactic

Aging: 18 months in French oak (40% new)

THE WINE

Varietal Composition: 100% Cabernet Franc

Alcohol: 15%

Tasting Notes: Scipio 2017 is 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.