

TENUTA SETTE CIELI

MONTEVERDI MARITTIMO



2012 INDACO, TOSCANA IGT



INDACO

Indaco (in-da-ko) is Italian for “indigo.” It is often the color of the sky at sunset at Tenuta Sette Cieli.

VINEYARDS

Source: 100% estate vineyards

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: 7 hectares (17.3 acres)

Vine Age: Planted 2001-2002

Soil: Medium-textured; black slate, granite rock and clay

Elevation: 1,300 feet

Density: 3,760 vines/acre

Training: Cordon training and guyot

HARVEST

Notes: It was an interesting vintage. The summer months were very hot, yielding a small production. The grapes developed well and there was excellent ripeness and concentration in the fruit.

Dates: September 20 - October 20

VINIFICATION

Maceration: Cold with dry ice for 6-7 days

Fermentation: In stainless-steel tanks at controlled temperatures; with indigenous yeast; 100% malolactic

Barrel Aging: 18 months in 60-gallon French oak (35% new)

THE WINE

Varietal Composition: 40% Malbec, 30% Cabernet Sauvignon, 30% Merlot

Production: 2,000 cases (6/750ml)

Cases Imported: 100

Alcohol: 14%

Tasting Notes: Malbec, Cabernet and Merlot come together perfectly in this stimulating, complex and structured wine, better expressing the complex and rich terroir with spicy and red-fruit aromas. Freshness, structure, persistence – this is a wine that preserves unchanged traits of the original season and terroir, intensified by 16 months in barriques.

Aging Potential: Within 6 years

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