

TENUTA SETTE CIELI

2013 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 Cielis.

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 (not certified); 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: 400 meters (1,312 feet) above sea level

Density: 9,300 vines/hectare (3,765 vines/acre)

Training: Cordon and guyot

HARVEST

Notes: It was an interesting vintage, one of the best in the last 5-6 years. Very warm summer, without stress, good development of vegetation providing excellent ripeness of the fruits

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, and 30% Merlot

Alcohol: 14.5%

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 18 months in barriques.

Aging Potential: Within 6 years