

TENUTA SETTE CIELI



2015 INDACO IGT TOSCANA

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 - 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 (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: Guyot

HARVEST NOTES

2015 growing season was a warm vintage, with good polyphenolic ripening, producing full body wines with lot of extraction and ripe aromas.

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 (35% new)

THE WINE

Varietal Composition: 33% Malbec, 33% Cabernet Sauvignon, 33% Merlot

Alcohol: 15% **TA:** 5.18 g/L **pH:** 3.49 **RS:** .64 g/L

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 French oak.

Aging Potential: Within 2 years

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