



"This is a pure expression of Cabernet Franc from Tenuta dei Sette Cieli. The 2015 Scipio shows dark fruit nuances that are presented with enormous precision and sharpness. Like the estate's blended red wine Indaco, this monovariety wine also shows a very dusty or dry side of carpentry shaving and crushed granite. Ultimately, this wine shows more balance because those dry notes are enhanced by blackberry, cherry confit and black currant all surrounded by spice and dry leather."

- Monica Larner, May 2019

TENUTA SETTE CIELI

2015 SCIPIO, TOSCANA IGT

ABOUT THE WINERY

In 1994, the Ratti family purchased more than 170 acres of isolated land near the Tuscan village of Monteverdi Marittimo between Bolgheri and Castagneto Carducci overlooking the Mediterranean Sea. Their belief that the site was ideal for pursuing their dream was reinforced when two prominent wineries in the region expressed an interest in leasing land on the estate. In 2000, the family began planting the first vineyards on the property. Today there are 17 acres of high-density vineyards planted to Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec. The Ratti family chose the name "Tenuta Sette Cieli," or "the Estate of Seven Skies," for their winery because the property sits atop a hill at 1,300 feet with incredible views in every direction.

ABOUT THE 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.

KEY SELLING POINTS

- Hillside vineyards surrounded by the lush woods of Monteverdi Marittimo between Bolgheri and Castagneto Carducci overlooking the Mediterranean Sea
- The black slate, granite rock and clay soils of the estate stress the vines to produce robust, concentrated fruit
- Sustainable and organic farming practiced throughout the vineyard
- Use of 100% malolactic fermentation provides the rich mouthfeel and long finish unique to a wine of its class

TECHNICAL DETAILS

Varietal Composition: 100% Cabernet Franc

Fermentation: In stainless-steel tanks at controlled temperatures; with indigenous yeast; 100% malolactic | Aging: 24 months in 60-gallon French oak (40% new)

Alcohol: 15% | RS: 0.40 g/L | TA: 4.99 g/L | pH: 3.59

