

TENUTA SETTE CIELI

MONTEVERDI MARITTIMO



2015 YANTRA, TOSCANA IGT



YANTRA

Yantra (yaw-n-tra) is Sanskrit for “instrument” or “machine.” A Yantra is a mandala – a map, chart or geometric pattern which represents the cosmos metaphysically or symbolically – a microcosm of the universe from a human perspective.

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: 400 meters (1,300 feet)

Density: 9,300 vines/hectare (3,764 vines/acre)

Training: Guyot

HARVEST

Notes: A rainy winter was followed by a hot, dry summer, yielding nicely ripened grapes with good concentration.

Dates: September 20-October 5

VINIFICATION

Fermentation: Indigenous yeast; in stainless-steel tanks at controlled temperatures

Maceration: Cold with dry ice for 2-3 days

Malolactic: 100%

Barrel Aging: 60% of the blend stayed in 225-liter (60-gallon), 4- to 6-year-old French oak barrels for 11 months

Fining: Yes

Bottle Aging: At least 6 months

THE WINE

Varietal Composition: 60% Cabernet Sauvignon, 40% Merlot

Production: 4,700 cases (6/750ml)

Cases Imported: 1,700

Alcohol: 14%

Tasting Notes: The 2015 Yantra is characterized by an expressive fruitiness and pleasant freshness; it has nice acidity, and a persistent, interesting minerality. The wine displays soft, light tannins for a nice mouthfeel, and is ready to drink.

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