TENUTA SETTE CIELI





2021 NOI4 BOLGHERI DOC

NO₁₄

Noi4 (noy-kwah-tro) translates to "the four of us". This is because it is composed by four varieties and it was conceived by a team of four. We also like the idea of sharing the bottle among four people.

VINEYARDS

Source: Estate managed vineyard located in the heart of the Bolgheri DOC

Location: Bolgheri, Tuscany **Size:** 5.0 hectares (12.35 acres)

Vine Age: 20 years

Soil: 40% sand, 30% clay, 30% silt

Elevation: 76 meters (249 feet) above sea level **Density:** 5,680 vines/hectare (2,300 vines/acre)

Training: Cordon Trained

HARVEST NOTES: 2021 began with a mild yet rainy winter, which helped replenish the water resources in the soil. Following a dry March, bud break occurred in the first half of April. In June, temperatures were slightly above average with minimal rainfall, which hastened the ripening process. Throughout the summer, including September and October, we experienced mostly dry conditions. However, this was not a concern due to the deep and cold soil characteristics, which retained moisture, and the evapotranspiration from the surrounding forests. As a result, we were able to harvest grapes of high quality.

Harvest Dates: September 10 - October 10

VINIFICATION

Maceration: Cold soak maceration for 5 days

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

Aging: 8 months in French oak (45% new), followed by a minimum 6 months in bottle

THE WINE

Varietal Composition: 70% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot,

5% Cabernet Franc **Alcohol:** 14.5%

Total Acidity: 5.70 g/L

pH: 3.58

Residual Sugar: 0.59 g/L

Tasting Notes: A wine characterized by ripe, sweet fruit, a character distinct from the wines of the estate, from a grape that is born and grows in Bolgheri, at sea level. A blend born from the desire to explore new territories, aged in barriques for 15 months, with a powerful structure characteristic of the Bolgheri area.

Aging Potential: 3-5 years