TENUTA SETTE CIELI



2022 YANTRA TOSCANA IGT

YANTRA

Yantra (yawn-tra) is Sanskrit for "instrument" or "machine." A Yantra is a mandala — a map, chart or geometric pattern which is often used to reference geometrical drawings used in the Indian mystical tradition.

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: 10 hectares (24.7 acres) Vine Age: Planted 2001-2002 Soil: Medium-textured; black slate, granite rock and clay Elevation: 400 meters (1,300 feet) above sea level Density: 9,300 vines/hectare (3,764 vines/acre) Training: Guyot

HARVEST NOTES: The 2022 vintage was similar to the 2017 vintage but unlike the latter, November, December 2021 and January 2022 were quite rainy and served as a reserve for the very dry first 7 months. We produced slightly less than usual, but we brought very balanced and hight quality grapes to the cellar

Harvest Dates: August 30 - September 28

VINIFICATION

Maceration: Cold soak maceration for 2-3 days

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

Aging: 8 months in 4-6 year-old French oak barrels, followed by a minimum 6 months in bottle

THE WINE

Varietal Composition: 60% Cabernet Sauvignon, 40% Merlot Alcohol: 14% Total Acidity: 5.0 g/L pH: 3.67 Residual Sugar: 0.38 g/L Tasting Notes: Very fruity and aromatic nose, nice acidity and minerality at the end, with soft and smooth tannins.

Aging Potential: 3-5 years

