

TENUTA SETTE CIELI



2022 NOI4 BOLGHERI DOC

WINERY

Bolgheri and Castagneto Carducci, on the Tuscan coast 1,300 above sea level. The 173-acre estate overlooks terraced vineyards and the Tyrrhenian Sea, and is surrounded by the lush woods of Monteverdi Marittimo. Seventeen acres of high-density vineyards are planted to Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec. Because of Tenuta Sette Cielì's respect for nature, the winery has chosen organic practices to safeguard the environment. Everything is done by hand in the vineyards, with careful attention to each detail. The journey continues in the cellar where the winery employs single-variety vinification. Fermentation starts with wild yeasts, and the final selection of the wines is done only after a period of barrel aging in French oak barrels.

WINE

Noi4 (noy-kwah-tro) translates to "the four of us." This is because it is composed by four varieties: Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc.

VINEYARDS

Estate managed vineyard located in the heart of the Bolgheri DOC.

VINTAGE NOTES

This year's growing season began with a cool, unusually dry winter, swiftly shifting into a warm spring and culminating in a scorching hot summer. Despite the drought's predictable impact on yields, the surviving fruit promises exceptional quality, concentrated and full of promise. As we anticipate the harvest, I am reminded of nature's resilience and the dedication of those who nurture our vineyards. May this vintage be celebrated for the exceptional wines it will bring forth.

WINEMAKING

Cold with dry ice for 6-7 days. In stainless-steel tanks at controlled temperatures; with indigenous yeast; 100% malolactic.

TASTING NOTES

A rich, deep and complex wine that interprets what was a particularly warm and sunny year. The taste reveals a great balance due to a high natural acidity that gives a pleasant freshness and firmness.



VINEYARD

Region:	Tuscany
Appellation:	Toscana IGT
Soil:	40 % sand; 30 % clay; 30% silt
Age/Exposure:	Planted in 2003; West/East Exposure
Harvest Dates:	August 30th - September 28th, 2022
Eco-Practices:	Sustainable; Organic
Training:	Spurred Cordon Training

WINEMAKING

Varietals:	70% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot, 5% Cabernet Franc
Aging:	8 months in French oak (40% new)

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Residual Sugar:	.70 g/L
Total Acidity:	5.65 g/L+