

Podere Sette L'iidio Bolgheri Rosso DOC



THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Bolgheri

CEPAGE: 50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc

WINEMAKING: The grapes are tasted in the vineyards and harvested when they are completely ripe. The grapes are vinified according to their original vineyards. After a 2-3 day pre fermentative cold maceration the grapes begin to ferment in controlled temperature steel tanks for a period ranging from 10 to 25 days. During the extraction thanks to punching down and pumping over the temperature must never exceed 30 degrees. At the end of the maceration the

must begins its ageing that takes place 70% in second and third use French oak barrels and 30% in steel tanks for 10 months.

ALCOHOL BY VOLUME: 14.5%

AGING: Ageing process is taking place in barrels and in steel tanks

ANNUAL PRODUCTION: 60.000 bottles

THE STORY

Located in the heart of Bolgheri, Podere Sette was born from the desire of Marisa Chiappini to continue her father's business.

Continuing the family tradition, Podere Sette is now managed by her son Giuliano. "Podere Sette" (or "Seven Farms") refers to the seven original vineyard sites that the family cultivated. The namesake of the wines comes from a few of the "Seven Deadly Sins", L'Invidio (Envy), Il Superbo (Pride), and Il Sette (The Seven).

PHILOSOPHY: Since the beginning Podere Sette shaped its company philosophy to a sustainable ethically running, turning all production in an organic one.

The idea is using both innovative and traditional methods in order to offer an alternative Bolgheri way featuring a surprising freshness but without renouncing the classic style of Bolgheri!

THE ADJECTIVES

OVERALL: Color red fruit

AROMAS / FLAVORS: The smooth and soft tannins contribute with a touch of acidity to make this wine intense

MOUTHFEEL: Vanilla and spices make the aromatic profile very intriguing

THE SELLING POINTS

This wine was born by the desire of expressing Bolgheri area

AWARDS: 92pts J.Suckling

PAIRINGS: Excellent as an aperitif, cold cuts, meat sauce, grilled red meats