

Podere Sette Superbo Bolgheri Rosso Superiore DOC

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Bolgheri

CEPAGE: 60% Cabernet Franc, 40% Cabernet Sauvignon

WINEMAKING: Grape harvesting depends on the maturation of every single parcel of the vineyard. The grapes are divided according to their original lot. Polyphenol elements are extracted thanks to pumps over and punches down. At the end of the fermentation, 18-month malolactic fermentation takes place in new or second passage French oak barrels. After a wine tasting, each different lot is blended and then wine is bottled.

ALCOHOL BY VOLUME: 14.5%

AGING: The wine is aged in wooden barrels for around 18 months

ANNUAL PRODUCTION: 10.000 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'Invidia (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: The color is intense and deep red

AROMAS / FLAVORS: On the nose stand out the notes of ripe fruit, coffee and tertiary scents

MOUTHFEEL: On the palate denotes a great concentration

THE SELLING POINTS

The blend that makes famous the Doc Bolgheri

AWARDS: 92pts James Suckling

PAIRINGS: It goes very well with all dishes based on game, game and mature cheeses

