

Podere Sette Il Sette Cabernet Franc Toscana IGT

THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 100% Cabernet Franc

WINEMAKING: The grapes ferment in stainless steel tanks for 8-10 days. During fermentation every day-pumps over take place in order to extract softly aromatic components and phenols. 50% of the must obtained from malolactic fermentation is aged in steel tanks and 50% in barrels. The ageing lasts from 6 to 8 months. After a soft filtration the wine is blended and bottled.

AGING: The ageing take from 6 to 8 months in barrel

ANNUAL PRODUCTION: 20.000 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: Intense Ruby Red Color

AROMAS / FLAVORS: The nose is characterized by vegetal notes very well integrated with the fruity and floral component

MOUThFEEL: At the palate sweet and well smooth tannins

THE SELLING POINTS

A fresh and elegant 100% Cabernet Franc

AWARDS: 92pts James Suckling

PAIRINGS: It goes very well with all red meats, roast meats and medium-aged cheeses

