



TENUTA SETTE PONTI Crognolo Toscana IGT 2014

REGION: Italy / Tuscany

GRAPES: Sangiovese 90%, Merlot 10%

Clay and sand soils as well as Tuscany's special stony galestro limestone, combined with ideal sun exposure and a climate tempered by the Mediterranean, provide an ideal climate for the Sangiovese grape. Low yields of excellent-quality hand harvested fruit ensure a rich and concentrated result. Following hand sorting and destemming, grapes are fermented in a combination of temperature-controlled and lined open-top tanks. Lots are blended first when the wine is placed in barriques and again at the first racking. Crognolo is aged for 10-14 months in French Allier barriques and 5-6 months in bottle.

HARVEST NOTE

Spring of 2014 started with heavy rains in March. April instead was sunny and warm while the month of May showed a greater than average amount of rain that has allowed the plant to accumulate water reserves important to meet the summer. The months of June, July and August were warm without peaks and sultry interspersed with some rain that allowed the plant to not go to water stress. Finally in September cool but sunny weather brought the grapes to reach optimum ripeness and concentration of aromas.

TASTING NOTE

Intense ruby red in color, the wine has a fruity, spicy bouquet and ripe cherry and berries on the palate. It has the vivid acidity typical of Sangiovese, with well-integrated tannins and an earthy finish.

FOOD PAIRING

Delicious with full flavored meats, game and roasts.

TECHNICAL DATA

APPELLATION: Tuscany IGT

PH: 3.47

ACIDITY: 5.60 g/l

ABV: 13.50%

POINTS OF DISTINCTION

- **A Super Tuscan-style wine made from Sangiovese.**
 - **Matured for in French oak**
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"This is the place where I was born. A lovely valley protected from northern winds . . . an area that offers great wines . . ."

– ANTONIO MORETTI, OWNER