

# TENUTA SETTE PONTI CROGNOLO IGT 2015



## Wine Introduction

Crognolo is named after a wild bush, Cornus, that grows abundantly on the estate. Made from Sangiovese, a traditional Tuscan variety that produces elegant and age-worthy wines, Crognolo brings together the class of Sangiovese with a complexity bestowed by ageing in oak. The blend of 90% Sangiovese and 10% Merlot is grown in the compact, sandy soils allowing the grapes to develop intense flavour-profiles in the Tuscan countryside.

## Tasting Notes

The intense ruby red colour is the vivid prelude to the full bouquet of ripe cherry and berries, blended with spicy notes that give class and complexity. Full bodied, well balanced and vibrant on the palate, it displays well-rounded tannins and depth.

## Winemaker Vintage Notes

The 2015 vintage was characterised by an early, hot, dry spring, whose devastating impact was avoided by the rainy and mild winter that preceded it, which provided enough water to sustain the vines during bud burst. Bouts of summer rain saw a necessary regimen of bush and yield management due to the vigorous growth of the vines. Temperatures reduced in August due to the rain, and September saw the saw sporadic rainfall which facilitated the perfect diurnal range for optimal acid retention and phenolic maturation in time for harvest.

## Winemaker Vinification Notes

Fermented for 20 days, the wine then undergoes a period of maceration before the new wine is aged for 12-14 months in French oak.

## Wine Information

<b>Country:</b>	Italy
<b>Region:</b>	Tuscany
<b>Winemaker:</b>	Giuseppe Caviola
<b>Grape:</b>	90% Sangiovese, 10% Merlot
<b>Alcohol:</b>	14.0%
<b>Total Acidity:</b>	5.80g/L
<b>pH:</b>	3.45
<b>Closure:</b>	Cork
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack