

TENUTA SETTE PONTI CRU VIGNA DELL'IMPERO 1935 IGT 2015



Wine Introduction

This Cru wine is made only from the oldest vineyard at Tenuta Sette Ponti, commissioned by the original owner of the estate, His Royal Highness Amedeo of Savoy Duke of Aosta, in 1935, in order to commemorate the victory in Abyssinia. It comes from the original old vines, offering powerful grapes which give elegance and body to this great wine, an excellent expression of the king grape of Tuscany: the Sangiovese. The parcel is three hectares of vineyard, its terraces quarried by hand and the Sangiovese vines here grow on the galestro limestone that is unique to Tuscany, and imparts a certain minerality to the wine. The south-east facing slopes provide a good bathing of sunlight, while the breezes on this vineyard at an altitude of 278 metres provide a cooling effect. The vineyard's continentality means that the vines receive enough diurnal range to develop high quality grapes with complex aromas on these old vines.

Tasting Notes

This is an ode to the the king of Tuscan grapes, Sangiovese. An intense ruby red in colour, this wine has glinting tones of garnet in its reflection due to its long ageing. The long and gentle process has coaxed out the fruity aromas of the Sangiovese, letting raspberry, red summer fruits and hints of violet shine through. The fruity nose is balanced by tertiary notes of undergrowth. On the palate, this is a beautifully balanced, full-bodied wine, elegant with fine and velvety tannins and a long, persistent finish. This wine is harmonious, with great depth and sophistication, testament to the exceptional quality of the old vines.

Winemaker Vintage Notes

The 2015 vintage was characterised by a 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

The wine-making process relies on and enhances the innate qualities of these exceptional old vine berries, and using soft and slow processes to develop the and preserve the grapes' natural beauty and create an exceptional wine. This masterpiece of a wine is made with a very long, soft maceration, lasting over a month to extract the best flavours and capture the essence of the old vine grapes and terroir. The long maceration allows for more extraction of polyphenols, giving this wine more tannin. The wine then undergoes ageing for a minimum of 2 years in large barrels, which allows the tannins to soften, but the original character of the grapes to be retained and developed. The wine is left unfiltered, and left to rest in bottle before it is released.

Wine Information

Country:	Italy
Region:	Tuscany
Winemaker:	Giuseppe Caviola
Grape:	100% Sangiovese
Alcohol:	14.5%
Total Acidity:	6.43g/L
pH:	3.38
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2015 - 96 Points - James Suckling
2013 - 97 Points - James Suckling
2013 - 94 Points - Antonio Galloni
2013 - 93 Points - Wine Advocate
2013 - 3 Glasses - Gambero Rosso