

TENUTA SETTE PONTI ORENO IGT 2016



Wine Introduction

Oreno, which takes its name from the river that crosses the estate and the hamlet where the Farmhouse is found, is the estate's flagship wine. The blend of 50% Merlot, 40% Cabernet Sauvignon and 10% Petit Verdot gives good structure and elegance, and expresses best the potential of the territory and the Moretti Cuseri family's idea of wine. Grapes are grown in a calcareous, clay-rich soil abundant in the stony galestro limestone that is special to Tuscany.

Tasting Notes

A dark, intense ruby red colour tinged with dappled violet tones, Oreno is a captivating wine. Its incredible complexity and fullness are clear from the first wafts of the bouquet. The ripe fruit notes of ripe berries, blackberries, and black currant are elegantly married with heady notes of chocolate and balsamic. Its velvety tannins and rich structure make for a sublime wine whose very long finish one can luxuriate in.

Winemaker Vintage Notes

The Moretti Cuseri family encountered many hurdles in producing the 2016, due to cooler than average temperatures hampering yields, followed by a very dry summer. A very mild winter without snow and with temperatures far above average, resulted in a very short period of bud dormancy. Spring was surprising due to precocity in the bud burst, which was subsequently slowed by short but frequent rains throughout May and part of June. Flowering showed promise for a year of good production. Summer arrived suddenly at the end of June with very high temperatures for the first three weeks of July. Temperatures then stabilised at a lower level, and despite some instability at the beginning of September, conditions were conducive to the phenolic development and maturation before harvest, leading to a good crop of berries.

Winemaker Vinification Notes

The vines for this exquisite wine are kept under close supervision, with each stalk allowed to produce only one or two clusters of grapes to ensure the highest quality of grapes. After the grape clusters have been expertly selected in May, and the unneeded clusters removed, the berries are allowed to grown and mature, before they are picked by hand when at their ripest. After being hand-sorted and destemmed, the skins are broken rather than crushed. This is fermented for 25 days and macerated before malolactic fermentation. The wine is aged in new French Allier oak barriques for 14-18 months, and the wines are blended twice – when the wines are put into the barriques, and again after the first racking – resulting in a 50% Merlot, 40% Cabernet Sauvignon and 10% Petit Verdot blend of international varietals. temperature for at least 15 days, followed by a period of maceration. The wine was then aged for 8 months in stainless steel tanks, before being aged for a further 2 months in bottle before release.

Wine Information

Country:	Italy
Region:	Tuscany
Winemaker:	Giuseppe Caviola
Grape:	50% Merlot, 40% Cabernernet Sauvignon, 10% Petit Verdot
Alcohol:	15.0%
Total Acidity:	5.75g/L
pH:	3.57
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2016 - 99 Points - James Suckling

2016 - 93 Points - Wine Spectator

2015 - 98 Points - James Suckling

2015 - 95 Points - Antonio Galloni

2015 - 94 Points - Wine Spectator