



IL SETTE

IGT Toscana



Grapes :100% Cabernet Franc

Vineyards: Poderino

Exposition : East -West

Year of planting: 2015

Soil type: Sandy soil

Training system: Guyot

Density of implantation: 5.600 plants/ha

Grape yield per hectare: 8000 kg/ha Trebbiano

Vinification and ageing: 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 French oak barrels of second and third use. The ageing lasts from 6 to 8 months. After a soft filtration, the wine is blended and bottled.