

Settevigne  
7

VINO ROSSO ITALIANO



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## VINO ROSSO ITALIANO

### GRAPES:

Corvina, Primitivo, Barbera, Nebbiolo, Montepulciano, Aglianico, Sangiovese. All in equal amounts - just above 14% of each grape variety.

### VINEYARDS:

The grapes are selected from low-yielding vineyards in the respective areas of production: Corvina from the heart of the Valpolicella Classico region in the province of Verona, Northern Italy; Primitivo from the Salento area, in Puglia, Southern Italy; Barbera from the province of Pavia, in Lombardy, Northern Italy; Nebbiolo from the prized Langhe area of Piedmont, Northern Italy; Montepulciano from the province of Pescara, in the Abruzzo region of Central Italy; Aglianico from the province of Avellino, in the Campania region of Southern Italy; Sangiovese from the province of Florence, in Tuscany, Central Italy.

### TRAINING:

All the grape varieties are trained using the Guyot system, except the Primitivo, which is trained using the typical Alberello Pugliese method.

### HARVEST:

Manual harvest occurs at different times for each grape variety, starting with Primitivo in late August, through to Aglianico in late October.

### VINIFICATION:

With the exception of Corvina vinification is the same for all varieties: after de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 23-25°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce a second fermentation.

The Corvina grapes follow a different technique called "appassimento". The grapes are carefully picked by hand in early October and placed in small wooden crates of 5 kg each. The crates are then placed in the "fruttaio," a well aerated loft, and are left there to dry at a controlled temperature and humidity until December. During this time the grapes will lose up to 50% of their original weight in water.

In late December the dried grapes are vinified. After de-stemming, the grapes are crushed and placed in stainless steel tanks, where selected yeasts are added. A very slow fermentation is initiated which will last approximately 30 days at a controlled temperature of 24°C.

**AGING:** Following vinification, 40% of each of the seven wines is individually placed in second and third passage barriques for 4 months.

**ALCOHOL:** 13,5%

### WINEMAKER'S NOTES:

Sette Vigne has an intense dark red color. The aroma recalls cocoa, dark fruit, spices and roasted coffee beans. In the mouth it is full bodied yet subtle, velvety, elegant and incredibly layered. The finish is full of spiciness and soft tannins, long and lingering. Best served decanted and at room temperature. It is perfect with grilled and roasted meats, game dishes and strong cheeses.

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