

TENUTA SETTE CIELI



2021 INDACO IGT TOSCANA

WINERY

Located 1,300 feet above sea level on the Tuscan coast, between Bolgheri and Castagneto Carducci, Tenuta Sette Ciel spans 210 acres overlooking terraced vineyards and the Tyrrhenian Sea, surrounded by the forests of Monteverdi Marittimo. Seventeen acres are planted to Cabernet Sauvignon, Cabernet Franc, Merlot, and Malbec in high-density vineyards, all farmed organically with meticulous, hands-on care. In the cellar, the winery practices single-variety vinification, beginning with wild yeast fermentation and selecting final blends only after aging in French oak barrels.

WINE

Indaco (in-da-ko) is Italian for “Indigo.” It is often the color of the sky at sunset at Tenuta Sette Ciel. Indaco is one of the very few examples of Malbec dominant wines in Tuscany.

VINEYARDS

Hillside vineyards, located atop a hill at 1,300 feet above sea level, are surrounded by the lush woods of Monteverdi Marittimo between Bolgheri and Castagneto Carducci overlooking the Mediterranean Sea.

VINTAGE NOTES

2021 was a beautifully balanced vintage. After a rainy December and a mild, wet start to the year, soils entered the season with strong water reserves. Following a dry March,

budbreak occurred evenly from early to late April. Summer conditions arrived in June, with slightly warmer-than-average temperatures and minimal rainfall through October. Cold, calcareous clay soils helped retain moisture, avoiding vine water stress and supporting slow, even ripening. Harvest ran from September 15 to October 18, allowing each parcel to be picked at optimal maturity, delivering fruit of remarkable purity and balance. The resulting wines show elegant textures, fine tannins, vivid aromatics, and a long, composed finish—defined by finesse over power and exceptional parcel clarity.

WINEMAKING

Cold with dry ice for a couple of days. In stainless steel tanks at controlled temperatures; with indigenous yeast; 100% malolactic.

TASTING NOTES

Malbec, Cabernet and Merlot come together perfectly in this stimulating, complex and structured wine, better expressing the complex and rich terroir with spicy and red-fruit aromas. Freshness, structure, persistence — this is a wine that preserves unchanged traits of the original season and terroir, intensified by 12 months in French oak.



VINEYARD

Region:	Tuscany
Appellation:	Toscana IGT
Soil:	Medium textured with a high presence of clay, limestone and stones
Age/Exposure:	Planted in 2001, 2002 & 2016 East & South East
Elevation:	400 feet above sea level
Vine Density:	3,760 vines/acre
Eco-Practices:	Sustainable; Organic

WINEMAKING

Varietals:	34% Malbec, 33% Cabernet Sauvignon, 33% Merlot
Aging:	12 months in French Oak with an additional 36 months in bottle

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Residual Sugar:	0.62 g/L
Total Acidity:	5.63 g/L
pH:	3.39