

TENUTA SETTE CIELI



2024 YANTRA TOSCANA IGT

WINERY

The estate is located in Bolgheri and Castagneto Carducci, on the Tuscan coast 1,300 feet above sea level. The 210-acre estate overlooks terraced vineyards and the Tyrrhenian Sea, and is surrounded by the lush woods of Monteverdi Marittimo. Seventeen acres of high-density vineyards are planted to Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec. Because of Tenuta Sette Ciel's respect for nature, the winery has chosen organic practices to safeguard the environment. Everything is done by hand in the vineyards, with careful attention to each detail. The journey continues in the cellar where the winery employs single-variety vinification. Fermentation starts with wild yeasts, and the final selection of the wines is done only after a period of barrel aging in French oak barrels.

WINE

The name Yantra (yawn-tra) is Sanskrit for "instrument" or "machine." A Yantra is mandala - a map, chart or geometric pattern which is often used to reference geometrical drawings used in the Indian mystical tradition. The wine is a blend of Cabernet Sauvignon and Merlot.

VINEYARDS

Located on the top of the hill, adjacent to the main Villa, surrounded by the wild nature of the mediterranean bush. The vineyards site dominates the flat plateau of Bolgheri and Tuscan islands of Capraia and Gorgona.

VINTAGE NOTES

2024 was defined by strong climatic contrasts. A very rainy spring (about 250 mm from April-May) ensured ample water reserves, followed by an extremely dry summer with only 5 mm of rain from July-August, requiring careful vineyard management. In September, exceptional rainfall and flooding (over 560 mm in just a few days) impacted harvest and demanded rigorous selection. Harvest ran from September 11-28, yielding wines that are fresh, elegant, and vibrant, with a fine balance of acidity and aromatic intensity.

WINEMAKING

The fermentation take place in stainless steel tank at controlled temperature, before the fermentation starts we do a cold maceration for a couple of days. 100% malolactic fermentation. Aged in French oak for 6 months. No fining. No filtration.

TASTING NOTES

A rich, deep and complex wine that interprets what was a particularly warm and sunny year. The taste reveals a great balance due to a high natural acidity that gives a pleasant freshness and firmness.



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/ Southeast exposure
Eco-Practices:	Sustainable; Organic

WINEMAKING

Varietals:	60% Cabernet sauvignon, 40% Merlot
Aging:	6 months in French oak

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Residual Sugar:	0.65 g/L
Total Acidity:	5.10 g/L
pH:	3.67