

# SETTEFINESTRE

## TOSCANA

### Indicazione Geografica Tipica



VINTAGE: 2016  
GRAPES VARIETIES: 100% Sangiovese

VINEYARDS SURFACE: 3 hectares (7.5 acres)  
PRODUCTION PLACE: the township of Orbetello in the Tuscan - Maremma  
YEAR OF PLANTING: 2005  
EXPOSURE: Southwest  
ALTITUDE: 70 meters (230 feet) above sea level  
SOIL: sand and clay with a significant presence of stones  
MICROCLIMATE: warm, dry and mild climate, with remarkable difference in temperature between night and day in the summer season  
PLANTING DENSITY: 5600 vines per hectare (2240 per acre)  
TRAINING SYSTEM: Cordon de Royat

HARVEST DATE: September 10th-20th  
HARVESTING: hand picked into slatted packing cases  
YIELD PER HECTARE: 7.7 tons

VINIFICATION AND AGEING: in stainless steel tanks  
FERMENTATION: in stainless steel tanks  
FERMENTATION TEMPERATURE: 25° centigrade (77° Fahrenheit)  
FERMENTATION LENGTH: 7 days  
SKIN CONTACT: 8 days  
AGING: in stainless steel tanks for 6 months  
BOTTLING: June  
PRODUCTION: 30,000 bottles (750ml)

ALCOHOL BY VOLUME: 13%

DESCRIPTION: Settefinestre is 100% native Sangiovese grapes selected from the worldwide famous Tuscan grapes. Fermented in stainless steel to express the territory "live". Ruby red color and purple reflections, emanates aromas of flower and fruit: Mediterranean scrub, ripe cherries, blackberries. The palate is balanced between mineral freshness and the silky feel of polyphenols that gives refinement to the wine's body.

Strada Vicinale del Prataccione, 19 - 58015 Orbetello (GR) - Italia

GPS COORDINATE: 42°26'51.0"N 11°19'23.6"E

[www.lacorsawine.it](http://www.lacorsawine.it)

Winery Office: Francesca D'Amico

tel. +39 0564 880 007 - fax +39 0564 880 025 - [info@lacorsawine.it](mailto:info@lacorsawine.it)

Export Office: Andrea Annessi Mecci

tel. +39 335 226 018 - [annessi.mecci@lacorsawine.it](mailto:annessi.mecci@lacorsawine.it)



LA CORSA