



SETTE

Variety: Sangiovese 60% Cabernet Sauvignon 40%

Vintage: 2015

Production information

Vineyard: Plot A Motewadi, Plot C Garwar

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 12 noon

Yield/Ha: 6 tons

Total Production: 19,000 bottles

Fermentation protocol

Fermentation method: Fermented at 22-25° C, in stainless steel tanks for 15-20 days.

Ageing process: aged in new French and American barrels for 14 months and nal ageing in bottles.

Wine analysis

Alcohol: 13.5

Total Acidity: 5.8

pH: 3.35

Tasting notes

SETTE 2015 is a blend of Sangiovese and Cabernet Sauvignon from the rocky and sandy soils of Fratelli estate owned vineyards located on the right bank of the Nira River in Akluj, Maharashtra. Sangiovese provides essence with distinct raspberry and violet notes and a vibrant acidity, while Cabernet Sauvignon with its blackcurrant notes provides the backbone to SETTE, giving it a fruity character and an elegant structure ageing in French oak barrels for 14 months, merges the pleasant notes of wood with the wine, adding a balanced vanilla flavour silky tannins and a vibrant finish. Decanting it for 20-30 minutes makes it all the more pleasurable.

Food pairing

Rogan Josh,Handi Gosht, Veg Kolapuri, Osso Buco, Cassoulet, Hard Cheeses.

