



FRATELLI
VINEYARDS



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: 39,000 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 final ageing in bottles.

Wine analysis

Alcohol: 13.5

Total Acidity: 5.8

pH: 3.35

Tasting notes

SETTE is the end result of a great fusion of the concentration of Cabernet Sauvignon with the fine, elegant floral notes of Sangiovese. The pleasant and refined notes of wood are well merged with the wine, adding to SETTE a balanced vanilla flavour, which is typical of French oak barrels.

Food pairing

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

Vintage 2009



Vintage 2010



Vintage 2013



Vintage 2015



Vintage 2015



Vintage 2015

