



Tenuta Sette Ponti, Crognolo IGT, Tuscany, Italy, 2021

Producer Profile

In the 90s Antonio Moretti Cuseri, driven by a passion and an interest in wine he had since he was young, took control of his father's winery, and worked alongside the best viticulturists and enologists to evaluate the suitability of the land for the production of quality wines, thus launching his own brand.

He stopped selling the grapes to other producers and in 1998 released his first label: Crognolo, which is made from clones of the historic Sangiovese vines in the estate's oldest vineyard, Vigna dell'Impero. For the first time, it's all about Tenuta Sette Ponti, named for the seven bridges that extend over the Arno River on the road from Florence to Arezzo. Consequently, one of these bridges happens to be the Buriano, which is depicted in the celebrated Mona Lisa painting by Leonardo Da Vinci. In 1999, Antonio released the first vintage of Oreno, a wine that after only three harvests reached the top of the most important world wine rankings. In-depth research, an incredible love for vines and for age-old expertise about the art of winemaking has made it possible to make exceedingly high quality, organic wines in line with Tuscan traditions. In 2018, Antonio Moretti Cuseri's children began collaborating with their father. Amedeo is the winery director and Italian market manager, and Alberto is the communications and export director. This new generation represents the company's strong values, an expression of tradition and the great passion passed down by their father. A fresh and new vision of wine is strengthened by high-quality wines boasting an international flair, consistently gaining recognition all over the world, and becoming symbols of Italian excellence and authentic style. The Moretti Cuseri family's wines have become mainstays in the lifestyle, fashion, and event industries as well.



Viticulture

Crognolo is the first wine of Tenuta Sette Ponti, vinified since 1998 from a wine project led by the Moretti Cuseri family. An elegant Sangiovese-based super Tuscan, endowed with a unique identity showing the balance of the territory and vines the best selection of a unique clone of Sangiovese found in the Vigna dell'Impero in 1935 and cultivated and now grown in the estate's Sangiovese vineyards. A small addition of Merlot is added to give roundness and complexity.

Winemaking

A temperature-controlled fermentation and maceration for 20 days. The wine is then aged for 12 to 14 months in small barrels, 40% of which is new.

Tasting Note

The ruby red colour is a prelude to an intense and complex nose, rich in red fruits such as cherries and berries, floral notes such as violets, herbs and spicy notes, giving class and elegance. Structured, complex, mineral and round, it suggests excellent aging capabilities. The name comes from a wild plant "the cornus" that grows abundantly on the estate.

Food Matching

A wine for fine cuts of meats, game and braised red meat.

Awards

Product code: 5359



Technical Details

Varieties:

Sangiovese 90%

Merlot 10%



ABV: 14.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 to 14 Months

Type: Small Barrels

% wine oaked: 100

% new oak: 40

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