



1215 Wine Bar & Coffee Lab

Sete, "Tropicale" 2022

Varietal:

Ottonese, Trebbiano

Region:

Lazio, Italy

Farming:

Practicing Organic & Biodynamic

Soil Type:

Volcanic

Fermentation:

Fiberglass

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

2/5

ABOUT THE WINE

“Sete means thirst, the natural need to drink, but also a visceral need for change in our lives that has led us to start a project for the recovery of old vineyards to enhance the characteristics of our territory. Sete also as Vins de Soif: thirst-quenching wines, fresh, light, which can provide joy at any time. These are the wines of Sete. We have been giving a second life to vineyards since 2013 and we cultivate grapes in harmony with nature – narrating through our wine all the changes of the territory where we were born, in which we grew up, came back to and where we’ve decided to stay. The past generations of our grandparents and great grandparents weren’t aware of the concept of biodiversity, however they were able to enhance it with subsistence agriculture based on polyculture and full respect of nature. The primary goal of the Sete Project is to recover and enhance this precious heredity by growing grapes according to natural agriculture methods (organic certification) and making wine with the minimum possible intervention. The vines that we now cultivate were once the focus point of subsistence farming around the 60’s. As part of the local peasant culture, the vineyard was a place of work and daily life where food was grown to satisfy one’s needs and those of one’s family. With our vegetable garden in the vineyard we wish to replicate that model of production contextualizing it in our contemporary reality. Not only, by doing so we facilitate biodiversity and increase the health of the soil and of the vineyard.”

Nestled between Rome and Naples and just a few kilometers away from the Circeo National Park, and in between the mountains and the sea, Sete boasts of a unique terroir that has a little of everything, with an unparalleled focus on recovering both abandoned vineyards and abandoned farming techniques, with an intense connection to nature that is often lost in modern agriculture. This blend of indigenous grapes makes an insanely palate friendly and crushable orange. It’s edgy and bursting with unsurprisingly tropical flavors but is also nicely structured and well-crafted. Open this at the table or break it out for a get together with friends and this is sure to be a hit anywhere you crack it!

The name says it, tropical(e): pineapple, passionfruit, and citrus flavors with a structured yet playful mouthfeel.

