

VILLA SALETTA

SPUMANTE

2018

VILLA SALETTA IS A 1,760-ACRE ESTATE LOCATED IN THE HEART OF TUSCANY. ITS STORY SPANS CENTURIES, WITH THE FIRST WRITTEN ACCOUNT OF WINEMAKING DATING BACK TO 980AD.

In 2000, Guy and Julia Hands purchased the estate and began restoring its productive vitality, starting with the regrowth of the 31 hectares of vineyards in 2002. This includes Cabernet Sauvignon, Cabernet Franc, Merlot and Sangiovese grape varieties. Under the stewardship of winemaker David Landini, this revitalization, along with the diversity of the terroir and an ideal climate, has allowed Villa Salletta to produce a suite of award-winning, top-quality Tuscan wines.

Information

PRODUCTION:
5.000 bottles

SOIL:
Clay

SURFACE:
5 hectares

AGING:
48 months

GRAPE VARIETIES:
100% Sangiovese

On the yeast, in bottle

VINIFICATION:

The Villa Salletta Spumante is a sparkling rosé made from 100% Sangiovese grapes. Coming from a single vineyard within the estate, the wine is made using the traditional method (metodo classico) and is naturally zero dosage (no sugar added).

The wine is hand-riddled and aged on the yeast for four years prior to hand-disgorging. It is naturally zero dosage, with residual sugar (less than 2 grams per litre) that is less than Extra Brut (pas dosé).

TASTING NOTES:

The Spumante boasts a dry, lightly structured style. It can be enjoyed on its own as an aperitif and pairs beautifully with appetizers and other light dishes. Equally, it drinks wonderfully as an accompaniment to first courses such as seafood pasta.

