

VILLA SALETTA

Chianti Superiore 2016

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 Saletta to produce a suite of award-winning, top-quality Tuscan wines.

Information

PRODUCTION:
35000 bottles

SURFACE:
10 hectares

GRAPE VARIETIES:
94% Sangiovese
3% Cabernet Sauvignon
3% Merlot

SOILS:
Calcareous clay, sandy and clayey plot

AGEING:
14 months
50% in Slovenian oak barrels
50% in two-years old barrels

Vinification

OUR CHIANTI BLEND FOLLOWS THE TRADITIONS OF OUR TUSCAN HERITAGE IN AN AREA DESIGNATED CHIANTI DOCG. The grapes, meticulously picked variety by variety, are de-stemmed separately and ferment in stainless-steel tanks; fermentation is carried out at controlled temperatures between 79° and 82° F (26° to 28° C).

The period of skin contact is approximately 2 weeks for Sangiovese and 20 days for Merlot and Cabernet Sauvignon. The extraction techniques are aimed at maximizing aroma and fragrance, soft and supple tannins, and emphasizing the tonic acidity and savory, mineral character, all of which distinguish the style of this wine.

Once the grapes have been run off their skins, the wine undergoes malolactic fermentation in barriques and stainless-steel tanks. The wine is then placed in Slavonian oak casks and second passage barrels. In this way the wine evolves prior to bottling.

Tasting notes

THE CHIANTI OPENS WITH A RUBY RED COLOUR WITH VIOLET TINGES. IT HAS A FULL, INTENSE AROMA, WHICH RECALLS FLORAL AND RED FRUIT NOTES. In the mouth, the wine is fresh, smooth, and well balanced with a complex consistency, with hints of violets, cherries and vanilla. This blend is well fused with smoky sensations. On the palate, it shows the characteristic intensity of Sangiovese, tannins that boast suppleness in their texture, and a vibrant, dynamic freshness.

