

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 varietals.

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: 20000 bottles

SURFACE: 6 hectares

GRAPE VARIETIES: 50% Sangiovese 20% Cabernet Sauvignon 20% Cabernet Franc c. 10% Merlot SOILS:

Calcareous clay, parcels of sandstone and tufa

AGEING: 14 months 40% new barrels 30% one-year-old barrels 30% two-year-old barrels

Vinification

Delicate vineyard work (leaf removal, crop thinning, and manual selection of bunches) ensures high-quality production with much varietal personality. During fermentation in barrels and stainless steel tanks, meticulous attention is given to an extraction process that focuses on fresh and fragrant aromas, full colors, and supple, silky tannins.

Once the grapes have been run off their skins at the end of fermentation, the wine is put through malolactic fermentation in oak barrels to fully bring out an expressive aroma.

The ageing process lasts 14 months, and takes place into wooden barriques.

The various lots finish their ageing separately and are blended together a few months before bottling.

Tasting notes

AN INTENSE RED IN COLOR, THE CHIAVE DI SALETTA'S NOSE SHOWS POWERFUL AND PENETRATING NOTES OF BERRIES AND DARK CHOCOLATE. BALSAMIC NOTES AND SPICY SENSATIONS ARE CREDITED TO THE OAK BARRELS. The palate is supple and boasts soft, velvety tannins. This is an elegant wine with a fine length and persistence, and a finish and aftertaste which recall mint, tobacco and chocolate.

