

VILLA SALETTA

Rosé
— 2019 —

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:
5000 bottles

SURFACE:
5 hectares

GRAPE VARIETIES:
25% Sangiovese
25% Cabernet Franc
25% Cabernet Sauvignon
25% Merlot

SOILS:
Clay and marine deposit

AGEING:
6 months
75% steel tank
25% bottles

Vinification

THE VILLA SALETTA ROSÉ (ROSATO ITALIANO) IS A SMOOTH, DRINKABLE BLEND OF SANGIOVESE, MERLOT, CABERNET FRANC AND CABERNET SAUVIGNON GRAPES. The grapes were carefully selected by hand and de-stemmed, then are pressed to have a period of brief low temperature skin contact, just eight to 12 hours. This creates a must rich in aromatic precursors; after pressing, the must is placed in stainless steel fermentation tanks and held there for six months at a steady temperature of 61° F (16° C).

After the fermentation process, the lots were assembled and then bottled.

The label's design boasts the chiave – the Italian word for 'key' – and is taken directly from the Riccardi family crest. The affluent owners of Villa Saletta between the 12th and 19th centuries, the Riccardi were largely responsible for restoring the estate's agricultural activities.

Tasting notes

THE VILLA SALETTA ROSÉ IS FRUITY AND SUPPLE. The meticulous blend boasts a smooth, lively character that lends this wine a cult following among rosé enthusiasts.

Featuring a bright, cherry hue, the Rosé opens with scents of ripe red berries and minerals and ends with a dynamic balance of freshness, fruitiness and acid. It's ideal as an aperitif and best served chilled between 45-50° F (8-10° C).

