

VILLA SALETTA

SALETTA GIULIA 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

SURFACE:
1 hectare

GRAPE VARIETIES:
65% Cabernet Franc
35% Cabernet Sauvignon

SOIL:
Fine-textured deposits of clay,
marine deposits, sandstone and
silt/saltier marls

AGING:
24 months
40% new barrels
30% one year old barrels

VINIFICATION:

THE GRAPES FOR SALETTA GIULIA, THE ESTATE'S FLAGSHIP WINE, ARE METICULOUSLY HAND SELECTED AND PLACED INTO SMALL CASES.

They are then selected a second time on sorting tables before being de-stemmed and lightly pressed. Fermentation occurs partly in new barrels using the integral fermentation and partly in small stainless-steel tanks at a controlled temperature of

82° F (26° C). The period of skin contact lasts 3 weeks, during which our soft extraction techniques help develop both structure and supple tannins. After being run off its skins, the wine is placed into French oak barrels for malolactic fermentation. The blend is aged for 24 months and then a further six months in

TASTING NOTES:

THE NOSE OPENS WITH NOTES OF SPICE AND TOASTED OAK FUSED WITH AROMAS OF BERRY FRUIT, LIQUORICE AND VIOLETS. The flavors are full and supple with a sweet aftertaste of ripe red berry fruit. This is an elegant blend of Cabernet Sauvignon and Cabernet Franc that boasts a distinct persistence and a pleasant finish, characterized by notes of dark chocolate and tobacco.

