

# VILLA SALETTA

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

### Information

#### PRODUCTION:

5000 bottles

#### SURFACE:

2 hectares

#### GRAPE VARIETIES:

100% Sangiovese

#### SOILS:

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

#### AGEING:

24 months

50% new tonneaux (500 L)

20% new barrels

20% one-year-old barrels

10% two-year-old barrels

### Vinification

THE SANGIOVESE GRAPES FOR THE SALETTA RICCARDI WINE ARE PICKED ENTIRELY BY HAND AT THE END OF SEPTEMBER.

After selection, de-stemming and soft pressing of the berries, the must ferment at temperatures that are constantly controlled in small stainless-steel tanks to fully preserve the classic aromas of this typical Tuscan grape varietal. The fermentation lasts for 3 weeks, after which the wine is placed into 130-gallon puncheons—first for the malolactic fermentation.

The wine is aged in oak barrels of first and second passage, and new barrels of Slovenian oak for two years, contributing to its rich complexity.

### Tasting notes

AN INTENSE RUBY IN COLOUR, THE WINE PRESENTS AROMAS OF LEATHER AND TOBACCO ALONG WITH RIPE RED FRUIT, CHINOTTO AND QUININE. The palate is silky, full and ample with supple and velvety tannins. The finish is persistent and it makes the Salletta Riccardi a true expression of the whole estate, not a blend but 100 per cent Sangiovese.

