

VILLA SALETTA

Spumante
— 2014 —

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

SOILS:
Clay

SURFACE:
5 hectares

AGEING:
48 months
On the yeast

GRAPE VARIETIES:
100% Sangiovese

Vinification

THE VILLA SALETTA SPUMANTE IS A SPARKLING ROSÉ MADE FROM 100% SANGIOVESE GRAPES COMING FROM A SINGLE VINEYARD WITHIN THE ESTATE. The *dégorgement* is done by hand and the wine ages on the yeast for four years before the disgorge. It is naturally zero dosage (no sugar added) with residual sugar (less than 2 grams per liter) that is less than Extra Brut (*pas dosé*).

Tasting notes

THE SPUMANTE BOASTS A DRY STYLE. It shows up with a creamy bubbling and a light and delicate sparkling. Decisive and fragrant to the nose. To the palate is fresh, well structured and elegant. It can be enjoyed on its own as an aperitif and pairs beautifully with appetizers and other light dishes. Equally, it drinks wonderfully as an accompaniment to first courses such as seafood pasta.

