

# VILLA SALETTA

980AD  
— 2015 —

## History:

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 the estate's productive vitality, starting with the regrowth of the 22 hectares of vineyards in 2002 with Cabernet Sauvignon, Cabernet Franc, Merlot and Sangiovese grape varietals.

Under the stewardship of winemaker David Landini, this revitalisation, 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:  
980 magnum bottles

SOILS:  
Blue clay marls

SURFACE:  
1 hectare

AGEING:  
24 months  
100% new tonneaux (500 L)

GRAPE VARIETIES:  
100% Cabernet Franc

## Vinification:

METICULOUS VINEYARD MANAGEMENT AND THOUGHTFUL HAND SELECTION OF THE GRAPES ARE THE BASES FOR THE QUALITY OF THE 980AD. For the estate's cru, all of the grapes come from the top of the 'Colline' cru, located in the middle of the Villa Saletta property.

The grapes are gently de-stemmed and carefully selected on a sorting table, after which they are softly pressed. Attention to such detail is crucial, as only the perfect berries are selected for fermentation in small new barrels of Allier French oak with integral fermentations.

During fermentation and the period of skin contact, the must slowly becomes wine. Our aim is to not only maintain freshness and aromas, but also to extract colour and roundness. Once the wine has run off its skins, it goes through complete malolactic fermentation in new French oak barrels to increase its finesse. The ageing period lasts 24 months and is followed by other 6 months in bottle.

## Tasting notes:

A VERY INTENSE, DEEP RUBY RED IN COLOUR, THE 980AD IS RICH IN ITS CONCENTRATION OF RED AND BLACK FRUIT INCLUDING CHERRIES, RASPBERRIES, BLUEBERRIES, CASSIS AND WILD FOREST FRUITS. The bouquet is a complexity of flavours and tastes with blackberries, black pepper, vanilla, liquorice, rosemary and Mediterranean forest. The palate is elegant, fresh, round and fruity, with notes of spices and outstanding tannins with a long persistence.



VILLA SALETTA



FATTORIA VILLA SALETTA S.R.L. / VIA E. FERMI 14,  
LOCALITÀ MONTANELLI, 56036 PALAIA (PI) ITALY  
T: +39 0587 628 121 E: [info@villasalettacom](mailto:info@villasalettacom) W: [villasalettacom](http://villasalettacom)