

VILLA SALETTA

Chiave di Saletta 2015

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 22 hectares of vineyards in 2002. This includes Cabernet Sauvignon, Cabernet Franc, Merlot and Sangiovese grape varieties.

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:
20,000 bottles

SURFACE:
6 hectares

GRAPE VARIETIES:
50% Sangiovese
20% Cabernet Sauvignon
20% Cabernet Franc
c. 10% Merlot

SOILS:
Calcareous clay, parcels of sandstone and tufa

AGEING:
14 months
40% new barrels
30% one-year-old barrels
30% two-year-old barrels

Vinification:

DELICATE VINEYARD WORK—LEAF REMOVAL, CROP THINNING, AND MANUAL SELECTION OF BUNCHES—ENSURES HIGH-QUALITY FERMENTATION WITH MUCH VARIETAL PERSONALITY. During fermentation in barrels and stainless steel tanks, meticulous attention is given to an extraction process that focuses on fresh and fragrant aromas, full colours, and supple, elegant textures and tannins.

Once the grapes have been run off their skins at the end of fermentation, the wine is put through malolactic fermentation in oak barrels to fully bring out an expressive aroma.

The ageing process, which lasts 14 months, begins in French oak barrels, some new and some gently used. The various lots, fermented separately by variety, then finish their ageing and are blended together a few months before bottling.

Tasting notes:

AN INTENSE RED IN COLOUR, THE CHIAVE DI SALETTA'S NOSE SHOWS POWERFUL AND PENETRATING NOTES OF BERRIES AND DARK CHOCOLATE. Balsamic notes and spicy sensations are credited to the oak barrels. The palate is supple and boasts soft, velvety tannins. This is an elegant wine with a fine length and persistence, and a finish and aftertaste which recall mint, tobacco and chocolate.





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