

# VILLA SALETTA

## Chianti — 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 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:  
35,000 bottles

SURFACE:  
10 hectares

GRAPE VARIETIES:  
c. 92% Sangiovese  
4% Cabernet Sauvignon  
4% Merlot

SOILS:  
Calcareous clay, parcels of sandy  
and loamy soils

AGEING:  
12 months  
50% second wine barrels  
50% Slavonian oak casks (30 hl)

### Vinification:

OUR CHIANTI BLEND FOLLOWS THE TRADITIONS OF OUR TUSCAN HERITAGE IN AN AREA DESIGNATED CHIANTI DOCG. The grapes, meticulously picked variety by variety, are de-stemmed and pressed and go into stainless fermentation tanks, which is carried out at temperatures between 79° and 82° F (26° to 28° C).

The period of skin contact is approximately 10 days for Sangiovese and 15 days for Merlot and Cabernet Sauvignon. The extraction techniques are aimed at maximising aroma and fragrance, soft and supple tannins, and emphasising the tonic acidity and savoury, mineral character, all of which distinguish the style of this wine.

Once the grapes have been run off their skins, the wine is put through a malolactic fermentation shared between barriques and stainless steel tanks. The wine is then placed in Slavonian oak casks and two-year-old old barrels, where it receives a year of cellar ageing prior to bottling.

### Tasting notes:

THE CHIANTI OPENS WITH A RUBY RED COLOUR WITH VIOLET TINGES. It has a full, intense aroma, which recalls floral and red fruit notes. In the mouth, the wine is fresh, smooth, and well balanced with a complex consistency, recalling hints of violets, cherries and vanilla. This blend is well fused with smoky sensations. On the palate, it shows the characteristic intensity of Sangiovese, tannins that boast suppleness in their texture, and a vibrant, dynamic freshness.



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