

VILLA SALETTA

Saletta Giulia

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:
5,000 bottles

SURFACE:
2 hectares

GRAPE VARIETIES:
45% Cabernet Sauvignon
55% Cabernet Franc

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

AGEING:
20 months
70% new barrels
30% one-year-old barrels

Vinification:

THE GRAPES FOR THE SALETTA GIULIA, THE ESTATE'S FLAGSHIP WINE, ARE SELECTED WITH METICULOUS CARE AND PICKED BY HAND INTO SMALL PACKING CASES. They are then selected a second time on sorting tables in the Villa Saletta cellar before being de-stemmed and lightly pressed.

Fermentation occurs partly in new barrels with integral fermentation and partly in small stainless steel tanks at a temperature of 82° F (26° C). The period of skin contact lasts 20 days, during which soft extraction techniques help maintain both structure and supple tannins.

After being run off its skins, the wine is placed into French oak barrels for complete malolactic fermentation. The blend is aged for 20 months and then a further 6 months in bottle before release. This creates a wine with intensity and complexity, plus an ability to evolve over a 10-year cellaring cycle or longer.

Tasting notes:

THE NOSE OPENS WITH NOTES OF SPICE AND TOASTED OAK FUSED WITH AROMAS OF BERRY FRUIT, LIQUORICE AND VIOLETS. The flavours are full and supple with a sweet aftertaste of ripe red berry fruit. This is an elegant blend of Cabernet Sauvignon and Cabernet Franc that boasts a notable persistence and a pleasant finish, characterized by notes of dark chocolate and tobacco. The 20-month barrel ageing lends the Saletta Giulia its unique structure and distinct character.



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