

VILLA SALETTA

Saletta Riccardi

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:
5,000 bottles

SURFACE:
2 hectares

GRAPE VARIETIES:
100% Sangiovese

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

AGEING:
20 months
50% new tonneaux (500L)
20% new barrels
20% one-year-old barrels
10% two-year-old barrels

Vinification:

THE SANGIOVESE GRAPES THAT MAKE UP THE SALETTA RICCARDI WINE WERE PICKED ENTIRELY BY HAND AT THE END OF SEPTEMBER 2015.

After selection, de-stemming and soft pressing of the berries, the must is placed into small stainless steel tanks to ferment at temperatures that are constantly monitored to fully preserve the classic aromas of this grape variety. The fermentation lasts for 20 days, after which the wine is placed into 130-gallon puncheons—first for the malolactic fermentation—and followed by 18 months of ageing.

The wine is aged in oak barrels of first and second passage, and new tonneaux of French wood, contributing to its rich complexity.

Tasting notes:

AN INTENSE RUBY IN COLOUR, THE WINE PRESENTS AROMAS OF LEATHER AND TOBACCO ALONG WITH RIPE RED FRUIT AND QUININE. The palate is savoury, full and ample with supple and silky tannins. The finish and aftertaste are long and persistent, making the Saletta Riccardi a true expression of the whole estate, not a blend but 100 per cent Sangiovese.





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