



Chianti Superiore 2018

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

Under the stewardship of winemaker David Landini, this revitalization, 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:

34.000 bottles

SURFACE:

10 hectares

GRAPES VARIETIES:

96% Sangiovese

2% Cabernet Sauvignon

2% Merlot

SOIL:

Calcareous clay, parcels of sandy and loamy soils

AGING:

12 months

50% two years old barriques

50% Slovenina oak casks (30HI)

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; fermentation is carried out at temperatures between 79° and 82° F (26° to 28° C).

The period of skin contact is approximately 15 days for Sangiovese and 18 days for Merlot and Cabernet Sauvignon. The extraction techniques are aimed at maximizing aroma and fragrance, soft and supple tannins, and emphasizing 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, with 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.