

# VILLA SALETTA

## CHIAVE DI SALETTA 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:

16.000 bottles

#### SURFACE:

6 hectares

#### GRAPE VARIETIES:

50% Sangiovese

20% Cabernet Franc

20% Cabernet Sauvignon

10% Merlot

#### VINIFICATION:

DELICATE VINEYARD WORK (LEAF REMOVAL, CROP THINNING, AND MANUAL SELECTION OF BUNCHES) ENSURES HIGH-QUALITY PRODUCTION 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 colors, and supple, silky 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 lasts 14 months, and takes place into wooden barriques. The various lots finish their ageing separately and are blended together a few months before bottling.

#### SOIL:

Argilla calcarea, appezzamenti sabbiosi e argillosi

#### AGING:

14 months

40% new barrels

30% one year old barrels

30% two years old barrels

#### TASTING NOTES:

AN INTENSE RED IN COLOR, 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.

