VIANDANTE

del Cielo



VIANDANTE DEL CIELO 2019

Viandante is our boldest creation, a wine of structure and poise modelled on the great vintages of Bordeaux, dominated by Cabernet Sauvignon with an important Merlot supporting act. The varieties may be international, but the lakeside terroir exerts a strong influence and makes this a distinctly Umbrian variation on the theme.

Dark ruby with violet tinge, complex and lifted nose of cigar box, blackcurrant leaf and crunchy morello cherry. Distinctively spicy, earthy (goudron) and vibrant on the palate with muscular, yet fine-grained and enveloping tannins. Sophisticated and savoury, impressively long finish.

VINTAGE
2019

GRAPE VARIETIES
85% Cabernet Sauvignon, 15% Merlot

VINEYARD NAME
Belvedere, Terrazze.

EXPOSURE
South-South-West

SOIL
Sub-acid sandstone massif

CULTIVATION SYSTEM
Bush with three branches. Single guyot with 4 to 5 buds.

GRAPE YIELD OF EACH PLANT
0.9 Kg

TYPE OF YEASTS
Indigenous

TYPE OF FERMENTATION VATS
3,000 to 5,000 litres non-lined concrete vats with temperature control

OPERATIONS DURING MACERATION
only delestage

AGEING TIME
14 months in barriques, 8 months of bottle refinement before release

DESIGNATION OF ORIGIN
Umbria IGT

PRODUCTION AREA
Passignano sul Trasimeno

SURFACE
2.5 hectares

ALTITUDE
320 - 380 metres above sea level

AGRICULTURE PRACTICE
Organic

CULTIVATION DENSITY IN PLANTS PER HA
10,000 with drip irrgation

DATE OF HARVEST
Merlot, mid September - Cabernet early october

FERMENTATION TEMPERATURE
Max 28°C

FERMENTATION AND MACERATION TIME
20 days

TYPE AND CAPACITY OF AGEING CASKS
225l French oak barriques (from different forests)

NUMBER OF BOTTLES PRODUCED
9,000