VIANDANTE

*del Cielo*




# PRISTINVM 2019

*Pristinvm (the Latin for 'original, former, ancient') is Viandante's homage to central Italy's millennial history of winemaking.*
*It takes native varieties cultivated over the ages – Ciliegiolo, Pugnitello, Sanforte and Foglia Tonda – and applies the latest in vine-growing and wine-making philosophy to them, blending the varieties in varying proportions according to each year's harvest, to produce a wine of huge finesse.*
*Full bodied red with intense dark fruited nose, black pepper from Ciliegiolo. Velvety yet definite tannins are enveloped in toasty oak that would release additional layers of complexity over time, although drinking well now since long and energetic.*

**VINTAGE**
2019

**DESIGNATION OF ORIGIN**
Umbria IGT

**GRAPE VARIETIES**
85% Ciliegiolo and 15% Foglia Tonda, Pugnitello, Canaiolo.

**SURFACE**
2 ha

**ALTITUDE**
300 - 320 metres above sea level.

**AGRICULTURE PRACTICE**
Organic

**CULTIVATION DENSITY IN PLANTS PER HA**
10,000 with drip irrigation (only used in need)

**DATE OF HARVEST**
Late September, early October

**TYPE AND CAPACITY OF AGEING CASKS**
Second passage 225 barriques

**FERMENTATION AND MACERATION TIME**
18 days

**OPERATIONS DURING MACERATION**
Only delestage

**NUMBER OF BOTTLES PRODUCED**
7.200

**PRODUCTION AREA**
Passignano sul Trasimeno (PG)

**EXPOSURE**
West

**SOIL**
silty and sandy soils

**CULTIVATION SYSTEM**
Single guyot with 4 to 6 buds

**GRAPE YIELD OF EACH PLANT**
1.5 Kg

**TYPE OF YEASTS**
Indigenous

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

**FERMENTATION TEMPERATURE**
Max 28°C

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