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# VIANDANTE

*del Cielo*

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## VIANDANTE DEL CIELO 2018

*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

2018

### 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 irrigation

### 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

New 225l French oak barriques (from different forests)

### NUMBER OF BOTTLES PRODUCED

12,000