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# VIANDANTE

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*del Cielo*



## PRISTINVM 2018

*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

2018

### 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

4,000

### 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