VIANDANTE

del Cielo



PRISTINVM 2020

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
2020

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
24 months in barriques, 12 months of bottle refinement before release