

VIANDANTE

del Cielo

RED 2019 PRISTINUM

IGT Ombrie

The Viandante del Cielo estate is located in central Italy at an altitude of 370 meters. Four hectares of vines are planted on narrow terraces facing Lake Trasimeno. The estate's three wines are perfect expressions of the Viandante del Cielo character and mission: sophisticated, exquisite, unique. Very limited production.

Pristinum means in Latin 'original', 'ancient'. This cuvée is Viandante's tribute to central Italy's millennial history of winemaking. This cuvée have native varieties cultivated over the ages: Cilieggiolo, Pugnitelto, Sanforte and Foglia Tonda. It applies the latest in vine-growing and wine-making philosophy. The blending is made in proportions and according to each year's harvest, in order to produce a wine of huge finesse.



GRAPES

85% Cilieggiolo - 15% Foglia Tonda, Pugnitelto, Canaiolo

HARVEST

Ancestral tradition, organic farming, 100% manual work, without any mechanization. The vines facing west are pruned in simple guyots (4 to 6 guyots)

SOILS

Loamy and sandy soils

ALTITUDE

300 to 320m

VINIFICATION

18 days of fermentation in concrete tanks at a temperature of 28°

AGED

12 months in French oak barrels and 8 months in bottles

TO THE EYE

Ruby red

NOSE

Magnificent intense nose of black fruits, with notes of black pepper from Cilieggiolo, on nuances of vanilla and chocolate brownie

PALATE

Velvety yet precise tannins wrapped in toasty oak that will reveal additional nuances of complexity with time, although it is pleasant to drink now, as it is long and energetic. Aromas of blackberry and elderberry, then touches of mocha and clove

FOOD PAIRING

Quail with truffles, red and white meats, medium-aged cheeses

AGING

10 to 12 years

