

VIANDANTE

del Cielo

RED 2018 VIANDANTE DEL CIELO

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.

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.



GRAPES

85% Cabernet-Sauvignon - 15% Merlot

HARVEST

Ancestral tradition, 100% manual work, without any mechanism. The vines, benefiting from a microclimate, are exposed to the south and southwest on the hillsides, on soils which tend to concentrate tannins of character

SOILS

Cabernet-Sauvignon grows high up on arid sandstone soils, while Merlot thrives on fertile alluvial soils in the lower slopes

ALTITUDE

330 - 370m

VINIFICATION

Fermentation takes place immediately after the harvest, in temperature-controlled concrete tanks, in order to preserve the aromatic freshness of the wine

AGED

14 months of aging in French oak barrels, new Bordeaux barrels from different forests and guaranteeing a perfect maturation, before a long aging time of 8 months in bottles

TO THE EYE

Dark ruby with violet tint

NOSE

Delicate nose blending notes of cigar box, blackcurrant and morello cherries, dried plum, espresso and dark cocoa powder to then reveal spices and an undergrowth side

PALATE

The fresh attack blends with a lovely concentration, notes of black cherry, prunes and redwood bark which captivate the senses with very present tannins with a fine grain

FOOD PAIRING

Venison medallions or pan-fried duck breast with a plum reduction

GARDE

12 to 15 years

