

Salto Nel Buio 2021

Denomination: IGP Umbria Cabernet Sauvignon

Grape: 100% Cabernet Sauvignon

Alcohol content: 14%

Type of land: a combination of sands and clays that are rich in fossilized shells and oysters from marine deposits of the Pliocene period (5.3 to 2.6 million years ago). The abundant shells result in elevated levels of both calcium and magnesium carbonates in the soil, resulting in slightly alkaline soils which promote acidity in the grapes. Calcareous soils are cool, with good water retention which allow the vines' root systems to deeply penetrate the soil. They also provide excellent drainage. The vineyards are located at an altitude of between 160 and 235 meters above sea level, with exposure to the south / south-west.

Winemaking notes: grapes undergo manual selection in the vineyards. Manual harvest, fresh grapes are pressed immediately following the harvest at the winery at low pressures, and are protected from oxygenation. The fermentation is carried out in oak barrels, slowly at low temperatures to preserve all of the aromatic compounds.

Aging: 15 months in new 225 liter French oak barrels.

Tasting notes: Salto nel Buio has dark fruit flavors of blackcurrant, black cherry, blackberry with notes of green bell pepper, spice, tobacco, and vanilla. Very complex aroma, that comes from very old calcareous soils. Smooth tannins, round and deep, with a beautiful capacity for ageing

2021

SALTO NEL BUIO

CABERNET SAUVIGNON

ITALIA