



# SALCHETO

TOSCANA

## OBVIUS Rosso di Toscana I.G.T. 2017

An important wine, but young and made of grapes only. The first selections of our “en gobelet” vines of Trequanda, as interpreted through stainless steel fermentation and maturation, for an “all fruit” experience made even more attractive by the fact of using only grapes (no added sulfites, selected yeasts, tannins or whatever else imaginable)

Innovative thus so simple to understand, this wine is willing to explore new fields of taste, but in a modern cultural environment, where precision of scents, redox and volatile stability and the overall reliability of the wine over time are essential elements. The 2017 vintage, with its intense features due to a hot and dry season, is soft, full-bodied and very drinkable.

**Varietal:** Sangiovese 100%  
**Vineyards:** “La Bandita” of Trequanda / 11 ha.  
**Production:** 12.000 bottles  
**Maturation:** 4 months in steel  
**Bottle Refinement:** 6 months  
**Drink Through:** 5-7 years  
**Service Temperature:** 18°-20° C. / 64°-68° F.  
**Closure:** Screwcap  
**Bottle:** Std. Bourgogne 395gr. (750ml)  
**Sizes:** 750ml  
**First Vintage:** 2012

**Alcohol:** 13,5  
**Dry Extract:** 33,27  
**Ph:** 3,81  
**Total Acidity:** 5,11  
**Phenols:** 3638  
**Color Tonality:** 0,77  
**Color Intensity:** 8,15  
**Residual Sugar:** 1,12



**2013 Vintage: 90 points Wine Spectator / Slow Wine Mention**

**2012 Vintage: Antonio Galloni Vinous - 90 points**

“A rich, fruity style, this red boasts black cherry, blackberry and spice flavors. Open and accessible, with a hint of tobacco on the finish.” Bruce Sanderson



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources