



# SALCHETO

TOSCANA

## SALCO Nobile di Montepulciano D.O.C.G. 2017

From the most mature plots in the vineyards of the company, the "Salco" (2 ha/5 acres) and the "Laghetto" (3,5 ha/8 acres), Salco is produced thanks to a clone of Sangiovese Prugnolo Gentile that at each vintage reaches with ease a slight over ripeness. After maturing 2 years in wood, it is reined up to 4 years in our cellar.

The 2017 vintage showed out to be quite "classical", having been relatively fresh and rainy, both in spring than summer: Its wines turned out to be pretty balanced and elegant.

**Varietal:** Prugnolo Gentile 100%

**Vineyards:** "Salcheto" - Montepulciano / 5,5 ha. - 13 acres

**Production:** 13.000 bottles

**Maturation:** 24 months, 30% "botte" 70% "tonneaux"

**Bottle Refinement:** 36 months

**Drink Through:** 12-15 years

**Service Temperature:** 18°-20° C. / 64°-68° F.

**Closure:** Natural Cork

**Bottle:** Std. Bordeaux 400gr. (750ml.)

**Sizes:** 750ml / 1500ml / 3lt / 5lt

**First Vintage:** 1999

**Alcohol:** 13,5

**Dry Extract:** 29,80

**Ph:** 3,46

**Total Acidity:** 5,21

**Phenols:** 3059

**Color Tonality:** 0,81

**Color Intensity:** 7,18

**Residual Sugar:** 0,83



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources

KERIN O'KEEFE