



SALCHETO

TOSCANA

OBVIUS ROSSO 2020 - Rosso di Toscana I.G.T.

An important wine, but young and made of grapes only. The first selections of our “en gobelet” vines of Abbadia di Montepulciano, 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 2020 vintage was simply as complicated as its time: late frosts, humid spring, summer with peaks of extreme heat and hail, with a rainy season finale. But stubbornness and experience have brought us wines that are nevertheless generous and balanced

Varietal: Sangiovese 100%
Vineyards: “Greppo” - Abbadia di Montepulciano
2 ha. - 5 acres
Production: 8.000 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
Dry Extract: 32,20
Ph: 3,66
Total Acidity: 5,13
Phenols: 3050
Color Tonality: 0,74
Color Intensity: 8,48
Residual Sugar: 1,10



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources