



SALCHETO

TOSCANA

NOBILE di Montepulciano D.O.C.G. 2021

From the Sangiovese Prugnolo Gentile vineyards, one bottle per plant, it ferments in wood and ages in large and small oak barrels for 18 months to then refine at least 6 months in the bottle.

The 2021 vintage has been characterized, once again, by intense climatic phenomenon such as frost and drought. Its wines are proposing a robust and intense experience.

Varietal: Prugnolo Gentile 100%

Vineyards: "Salcheto" - Montepulciano / 22,5 ha - 56 acres
"Greppo" - Abbadia di Montepulciano / 3 ha-7 acres

Production: 120.000 bottles

Maturation: 18 months, 70% "botte" 30% "tonneaux"

Bottle Refinement: 6 months

Drink Through: 8-10 years

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

Closure: Natural Cork

Bottle: Salcheto Light Bordeaux (370gr. - 750ml)

Sizes: 750ml / 375ml / 1500ml / 3lt / 5lt / 18lt

First Vintage: 1990

Alcohol: 14

Dry Extract: 29,80

Ph: 3,49

Total Acidity: 5,59

Phenols: 3653

Color Tonality: 0,88

Color Intensity: 8,79

Residual Sugar: 1,42

VINTAGE 2020

Eric Guido 90

Guida Bio 4 foglie

Wine Enthusiast 94

Wine Spectator 91

Ripe, evoking macerated cherry, plum, leather, almond and loam flavors backed by a dense layer of tannins. Stays within bounds and lingers nicely. Best from 2025 through 2033. (Bruce Sanderson)



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources