



SALCHETO

TOSCANA

OBVIUS ROSSO 2022 - 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 2022 vintage is marked by a new but nearly consolidated climatic condition, characterized by extreme heat and drought, albeit alleviated by an almost ideal end of season. The wines, while managing to maintain the right freshness, are once again intense and robust.

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: 13,5

Dry Extract: 30,55

Ph: 3,70

Total Acidity: 4,84

Phenols: 3050

Color Tonality: 0,74

Color Intensity: 7,58

Residual Sugar: 1,15



VINTAGE 2020

Wine Spectator: 90 punti

Vinous: 90 punti



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources