



SALCHETO

TOSCANA

CHIANTI Colli Senesi D.O.C.G. 2016

An easy drinking, everyday wine composed of Sangiovese (80%), Canaiolo and Mammolo. Part of this wine is matured in 300 – liter American oak “tonneaux”.

The 2016 offered us a classic Sangiovese, based on the elegance and easy to drinkability.

Varietal: Sangiovese 85%, Canaiolo (8%), Mammolo (7%)

Vineyard: “Poggio Piglia” – Chiusi / 9ha.

Production: 80.000 bottiglie

Maturation: 4 months, 30% in “tonneaux”

Bottle Refinement: 3 months

Drink Through: 2-3 years

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

Closure: Bioplastic

Bottle: Toscanella 360gr. (750ml)

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

First Vintage: 1997

Alcohol: 13,0

Dry Extract: 26,30

Ph: 3,63

Total Acidity: 5,59

Phenols: 2965

Color Tonality: 0,75

Color Intensity: 6,20

Residual Sugar: 1,30



ORGANIC WINE



Salcheto calculates and certifies the Carbon Footprint of its wines, see the company website



The wood based materials of this wines' packaging is sourced from responsibly managed forests