



SALCHETO

TOSCANA

NOBILE di Montepulciano D.O.C.G. 2016

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.

2016 was a kind of "old school" vintage: a regular season, slightly late maturation and a season finale with some rain. The result is a more elegant Sangiovese than ever which enhances its earthy and spicy tones.

Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 15 ha - 37 acres
Production: 130.000 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: Toscanella 360gr. (750ml)
Formati: 750ml / 375ml / 1500ml / 3lt / 5lt / 18lt
First Vintage: 1990

Alcohol: 13,5
Dry Extract: 29,80
Ph: 3,54
Total Acidity: 5,71
Phenols: 3745
Color Tonality: 0,81
Color Intensity: 7,80
Residual Sugar: 1,31



2014 Vintage Red Wine of the Year – Meininger Weinwirtschaft
2015 Vintage Wine Spectator - 94 points

"Aromas of green tomato and tomato leaf segue into plum and cherry flavors in this concentrated red. Leather, iron and sanguine notes chime in as this cruises to a lingering after taste. Shows terrific intensity and balance." Bruce Sanderson



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources