



# SALCHETO

TOSCANA

## NOBILE di Montepulciano D.O.C.G. 2022

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.

Vintage 2022 is marked by a new but nearly consolidated climatic condition, characterized by extreme heat and drought. However the ideal conditions during the end of season brought freshness and balance to the wines.

**Varietal:** Prugnolo Gentile 100%

**Vineyards:** "Salcheto" - Montepulciano / 22,5 ha - 56 acres

"Greppo" - Abbadia di Montepulciano / 9 ha. - 22 acres

**Production:** 160.000 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:** 13,5

**Dry Extract:** 27,50

**Ph:** 3,41

**Total Acidity:** 5,83

**Phenols:** 3420

**Color Tonality:** 0,81

**Color Intensity:** 8,06

**Residual Sugar:** 0,95

### VINTAGE 2021

**Wine Spectator 92pts**

**James Suckling 91pts**

**Vinous Eric Guido 90**

A fresh and structured red with black cherries, tea leaves and raw cocoa beans on the nose. Medium-bodied and chewy but approachable, with purity. From organically grown grapes. Sustainable. Drink now or hold. (James Suckling)



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources