



# SALCHETO

TOSCANA

## SALCO NOBILE DI MONTEPULCIANO D.O.C.G. 2017

From the most mature plots in the vineyards of the company, the "Salco" (2ha/5 acres) and the "Laghetto" (3,5 ha/8 acres), Salco is produced thanks to a clone of Sangiovese Prugnolo Gentile that at each vintage reaches with ease a slight over ripeness. After maturing 2 years in wood, it is reined up to 4 years in our cellar.

**Varietal:** Prugnolo Gentile 100%  
**Vineyards:** "Salcheto" - Montepulciano / 5,5 ha. - 13 acres  
**Production:** 14.000 bottles  
**Maturation:** 24 months, 30% "botte" 70% "tonneaux"  
**Bottle Refinement:** 36 months  
**Drink Through:** 12-15 years  
**Service Temperature:** 18°-20° C. / 64°-68° F.  
**Closure:** Natural Cork  
**Bottle:** Std. Bordeaux 400gr. (750ml.)  
**Sizes:** 750ml / 1500ml / 3lt / 5lt  
**First Vintage:** 1999

**Alcohol:** 14  
**Dry Extract:** 31,66  
**Ph:** 3,61  
**Total Acidity:** 5,05  
**Phenols:** 4102  
**Color Tonality:** 0,84  
**Color Intensity:** 8,57  
**Residual Sugar:** 1,23



The winery integrated sustainability management is certified



ORGANIC WINE



Wood materials are from responsible sources