



SALCHETO

TOSCANA

Vino NOBILE di Montepulciano D.O.C.G. 2015

LOW YIELD SANGIOVESE PRUGNOLO GENTILE PRODUCES ONE BOTTLE OF WINE PER PLANTING. VINIFIED IN OAK AND AGED 18 MONTHS IN BOTH SMALL AND LARGE BARRELS BEFORE SPENDING AT LEAST 6 MORE MONTHS REFINING IN BOTTLE.

THE 2015 VINTAGE IS ONE OF THE MOST IMPRESSIVE VINTAGES OF THE LAST 10 YEARS. THE ROUND, SOFT STRUCTURE AND BALANCED ACIDITY WAS INFLUENCED GREATLY BY A WARM, RIPENING AUGUST BEFORE HARVEST.

Varietal: Prugnolo Gentile 100%

Vineyard: "Salcheto" - Montepulciano / 15 ha.

Production: 120,000 bottles

Aging: 18 m, 70% standard barrels 30% "tonneaux"

Bottle Aging: 6 months

Expected to Age: 8-10 years

Closure: Natural Cork

First Vintage: 1990

Alcohol: 13.5%

Ph: 3.78

Total Acidity: 4.98

Residual Sugar: 1.23



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 AFTERTASTE. SHOWS TERRIFIC INTENSITY AND BALANCE. BEST FROM 2022 THROUGH 2040. TASTED TWICE, WITH CONSISTENT NOTES." **BRUCE SANDERSON**



VINO BIOLOGICO



Sustainable



Materials sourced and produced responsibly