



SALCHETO

TOSCANA

NOBILE di Montepulciano D.O.C.G. 2013

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.

The 2013 is a vintage that surprised us all in the end, for better or for worse. The climatic discontinuity put pressure over the fruit ripening, up to a nearly perfect September which gave us well concentrated and balanced fruits, but also offered thin skins that could hardly stand the first autumn rains. In this scenario, finally a bit "classic" for the decade, our focus was once again put on careful selection in the vineyard and over the triage tables. This Nobile end to be one of the most intense of all time, thus renewed thanks also to the always fascinating work of its indigenous yeasts.

Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 15 ha - 37 acres
Production: 80.000 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: 30
Ph: 3,74
Total Acidity: 5,45
Phenols: 3896
Color Tonality: 0,84
Color Intensity: 10,86
Residual Sugar: 0,2



2012 Vintage:

Vinous Antonio Galloni - 93 points
Wine Spectator - 91 points
Mundus Vini - Gold Medal

"Fleshy, seductive and super-expressive, the 2012 Vino Nobile di Montepulciano offers tons of pure pleasure in its radiant personality. Cherry jam, pomegranate, sweet spice, mint and rose petal all flesh out. The 2012 is succulent and forward yet also impeccably balanced throughout." Antonio Galloni



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