

SALCHETO **TOSCANA**

OBVIUS Rosso di Toscana I.G.T. 2014

An important wine, but young and made of grapes only. The first selections of our "en gobelet" vines of Trequanda, as interpreted through stainless steel fermentation and maturation, for an "all fruit" experience made even more attractive by the fact of using only grapes (no added sulfites, selected yeasts, tannins or whatever else imaginable)

This wine is willing to explore new fields of taste, but in a modern cultural environment, where precision of scents, redox and volatile stability and the overall reliability of the wine over time are essential elements. This was made possible by: a selection of high quality grapes with perfect skins; quickest delicate transportation to cellar and into vats; CO2 based fermenters developed at the winery (100% based on own gas/energy produced); ageing and bottling in total absence of oxygen, also thanks to the technical corks used.

Varietal: Sangiovese 100%

Vineyards: "La Bandita" of Trequanda / 11 ha.

Production: 20.000 bottles Maturation: 4 months in steel **Bottle Refinement:** 6 months Drink Through: 5-7 years

Service Temperature: 18°-20° C. / 64°-68° F.

Closure: Micro Agglomerated Cork Bottle: Toscanella 360gr. (750ml)

Sizes: 750ml / 1500ml First Vintage: 2012

Alcohol: 13 Dry Extract: 31,20

Ph: 3,61

Total Acidity: 5,99 Phenols: 4136

Color Tonality: 0,71 Color Intensity: 14,10



4 stars Vini Buoni d'Italia / Slow Wine Mention / 1 Glass Gambero Rosso

2012 Vintage: Antonio Galloni Vinous - 90 points

"Another dark, juicy wine, the Obvius fleshes out with surprising depth and volume for an entry-level wine" Antonio Galloni

"A red, mature fruits nose, with an extremely clean and drinkable mouth" Slow 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