



SALCHETO

TOSCANA

SALCO Nobile di Montepulciano D.O.C.G. 2010

From the most mature plots in the vineyards of the company, the "Salco" (2 ha/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 refined up to 4 years in our cellar.

Lived through a wine like Salco, all vintages are a whirlwind of emotions and the 2010 is not far behind. Started with a difficult spring and blossoming, the season has had a fairly regular progress, free of those now typical excessive light intensities. A cloudy and cool September, however, has called into question the possibility to obtain fully ripe fruits. Only by betting to wait a few great days until the end of September we gave an incredible verse of thickness to this vintage and this Salco.



Varietal: Prugnolo Gentile 100%

Vineyards: "Salcheto" - Montepulciano / 5,5 ha. - 13 acres

Production: 15.000 bottles

Maturation: 24 months, 30% "botte" 70% "tonneaux"

Bottle Refinement: 48 months

Drink Through: 12-15 years

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

Closure: Natural Cork

Bottle: Std. Bordeaux 450gr. (750ml.)

Sizes: 750ml / 1500ml / 3lt / 5lt

First Vintage: 1999

Alcohol: 14,0

Dry Extract: 29,20

Ph: 3,51

Total Acidity: 6,30

Phenols: 4021

Color Tonality: 0,78

Color Intensity: 9,25

3 Glasses Gambero Rosso

Ranked 29th Italian Red Wine in Class Editori Crossed Rating of Italian Wines Reviews

"Mature, clean and lively fruit hints, in the mouth a wrapped-around soft body, with fresh acidity, accompanying the wine in a long, rich and engaging finish". Gambero Rosso



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