



# SALCHETO

TOSCANA

## NOBILE di Montepulciano D.O.C.G. 2014

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.

We should have named this 2014 vintage of our Nobile "RISALCONE": while facing a really challenging harvest we actually decided to concentrate all our energies into that bottle, which then puts together our "cru" SALCO and our RISERVA too. Considering how direct and open wines of such vintages are, this bottle is pure fun.



**Varietal:** Prugnolo Gentile 100%  
**Vineyards:** "Salcheto" - Montepulciano / 15 ha - 37 acres  
**Production:** 100.000 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  
**Dry Extract:** 27,46  
**Ph:** 3,54  
**Total Acidity:** 5,55  
**Phenols:** 3370  
**Color Tonality:** 0,80  
**Color Intensity:** 8,35  
**Residual Sugar:** 1,30

### 2013 Vintage:

#### Vinous Antonio Galloni - 92 points

"The 2013 Vino Nobile di Montepulciano is one of the most virile, ripe 2013 Vini Nobili I tasted. A host of black cherry, smoke, tobacco, earthiness and licorice notes give the 2013 its distinctive baritone feel. That intensity comes through in the wine deep, intense palate feel. The 2013 is a serious Vino Nobile that needs to be paired with similarly hearty foods." 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