

## SALCHETO **TOSCANA**

## OBVIUS ROSATO Unfiltered Toscana Rosato I.G.T. 2014

A blend of the three estates Salcheto, Poggio Piglia and La Bandita, mostly Sangiovese vinified in "Grapes Only" method, without any addition. A blend of first choice grapes: in addition to Sangiovese (90%) there is Canaiolo, Mammolo, Merlot, Cabernet Franc and Petit Verdot, interpreted through fermentation and maturation in steel and unfiltered, 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 90%, Canaiolo, Mammolo, Merlot, Cabernet Franc, Petit Verdot

Vineyards: "Salcheto" - Montepulciano,

"Poggio Piglia" - Chiusi, "La Bandita" - Trequanda

**Production: 18.000 bottles** Maturation: 3 months in steel **Bottle Refinement: 3 months** Drink Through: 2-3 years

Service Temperature: 14°-16° C. / 58°-64° F.

Closure: Screw Cap

Bottle: Std. Bourgogne 395gr. (750ml)

Sizes: 750ml / 1500ml First Vintage: 2013

Alcohol: 13,0 Dry Extract: 24,30

Ph: 3,51

Total Acidity: 5,24 Phenols: 895 Color Tonality: 0,92

Color Intensity: 3,07





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Salcheto calculates and Footprint of its wines see the company website





The wood based materials of this wines' packaging is sourced from responsibly managed forests

## 2013 Vintage: Wine Spectator 90/100

"A hint of reduction gives way to smoky cherry, berry and saline flavors. This is rich, but also fresh and bone-dry. Offers fine balance and a long, minerally finish". Bruce Sanderson