



SALCHETO

TOSCANA

OBVIUS BIANCO Toscana Bianco I.G.T. 2017

Trebbiano from the Poggio Piglia estate, blended with some Vermentino made in collaboration with the biodynamic estate Incontri from Suvereto. Interpreted through stainless steel fermentation and maturation and unfiltered, for an "all fruit" experience made even more attractive by the use of grapes only (no added sulfites, yeasts, tannins, or anything else you can imagine).

Innovative thus so simple to understand, 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. The 2017 vintage, with its intense features due to a hot and dry season, is soft, full-bodied and very drinkable.

Varietal: Trebbiano 75%, Vermentino 25%

Vineyards: "Poggio Piglia" - Chiusi
"Incontri" - Suvereto

Production: 6.000 bottles/year

Maturation: 4 months, 70% in stainless steel,
30% in wood

Bottle Refinement: 3 months

Drink Through: 2-3 years

Service Temperature: 14°- 16° C.

Closure: Screwcap

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

Sizes: 750ml

First Vintage: 2016

Alcohol: 13

Dry Extract: 21,20

Ph: 3,37

Total Acidity: 5,21

Phenols: 1056

Color Tonality: nd

Color Intensity: nd

Residual Sugar: 1,30



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources