



SALCHETO

TOSCANA

OBVIUS ROSATO Unfiltered Toscana Rosato I.G.T. 2017

A blend of the three estates Salcheto, Poggio Piglia and La Bandita, mostly Sangiovese 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)

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: Sangiovese 90%, Canaiolo, Mammolo, Merlot, Cabernet Franc, Petit Verdot

Vineyards: "Salcheto" - Montepulciano,
"Poggio Piglia" - Chiusi
"La Bandita" - Trequanda

Production: 12.000 bottles

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

Bottle Refinement: 3 months

Drink Through: 2-3 years

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

Closure: Screw Cap

Bottle: Borgognotta 395gr. (750ml)

Sizes: 750ml

First Vintage: 2013

Alcohol: 12,5

Dry Extract: 27,50

Ph: 3,61

Total Acidity: 4,60

Phenols: 1030

Color Tonality: 0,78

Color Intesity: 2,93

Residual Sugar: 1,40



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



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources