



SALCHETO

TOSCANA

ROSSO di Montepulciano D.O.C. 2017

Produced with grapes from the youngest vineyards of the Montepulciano estate, as well as with dedicated first selections, it matures in stainless steel vats only.

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

Varietal: Sangiovese 85%, Canaiolo (8%), Merlot (7%)

Vineyard: "Salcheto" - Montepulciano / 5 ha. - 12 acres

Production: 34.000 bottles

Maturation: 4 months in steel

Bottle Refinement: 3 months

Drink Through: 3-5 years

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

Closure: Bioplastic

Bottle: Toscanella 360gr. (750ml)

Sizes: 750ml / 375ml

First Vintage: 1992

Alcohol: 12,5

Dry Extract: 28,54

Ph: 3,65

Total Acidity: 5,21

Phenols: 3375

Color Tonality: 0,85

Color Intensity: 7,89

Residual Sugar: 1,40



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources