



SALCHETO

TOSCANA

ROSSO di Montepulciano D.O.C. 2018

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 2018 vintage showed out to be quiet "classical", having been relatively fresh and rainy both in spring than summer; its wines turned out to be pretty balanced and elegant.

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

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

Production: 48.000 bottles

Maturation: 4 months in steel

Bottle Refinement: 3 months

Drink Througha: 3-5 years

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

Closure: Bioplastic

Bottle: Toscanella 360gr. (750ml)

Sizes: 750ml / 375ml

First Vintage: 1992

Alcohol: 13

Dry Extract: 26,40

Ph: 3,52

Total Acidity: 5,48

Phenols: 3120

Color Tonality: 0,81

Color Intensity: 7,40

Residual Sugar: 1,15



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources