



SALCHETO

TOSCANA

OBVIUS ROSATO Rosato di Toscana IGT 2019

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

Varietal: Sangiovese 90%,
Canaiolo Nero, Mammolo, Merlot 10%
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: 25,31
Ph: 3,46
Total Acidity: 4,95
Phenols: 980
Color Tonality: 0,96
Color Intesity: 2,45
Residual Sugar: 1,05



Wine Enthusiast: 90 points



ORGANIC WINE



The winery integrated
sustainability management
is certified



Wood materials
are from responsible
sources