



SALCHETO

TOSCANA

ROSSO di Montepulciano D.O.C. 2019

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 2019 vintage is fresh and intense, due to a pretty classic climate, able though to push the fruit until a good maturation.

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

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

Production: 65.000 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: 13,5

Dry Extract: 27,10

Ph: 3,57

Total Acidity: 5,21

Phenols: 3240

Color Tonality: 0,91

Color Intensity: 8,10

Residual Sugar: 1,45



Gambero Rosso: Berebene Price Quality award



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources