



SALCHETO

TOSCANA

CHIANTI Colli Senesi D.O.C.G. 2013

An easy drinking, everyday wine composed of Sangiovese (80%), Canaiolo and Mammolo. Part of this wine is matured in 300 – liter American oak “tonneaux”.

Another insanely unique vintage, the 2013. Little light during spring with many weather discontinuities up to a September, a month which against any possible forecast was perfect, giving us a really nice ripeness of the fruits. On the selection tables work has been maniacal as usual and the pressure-based fermenters (100% based on own gas/energy produced) has exalted once again this fresh and fragrant wine.

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

Vineyard: “Poggio Piglia” – Chiusi / 9ha.

Production: 64.000 bottiglie

Maturation: 4 months, , 30% in “tonneaux”

Bottle Refinement: 3 months,

Drink Through: 2-3 years

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

Closure: Micro Agglomerated Cork

Bottle: Toscanella 360gr. (750ml)

Sizes: 750ml / 375ml / 1500ml

First Vintage: 1997

Alcohol: 13,0

Dry Extract: 28,35

Ph: 3,56

Total Acidity: 6,13

Phenols: 3774

Color Tonality: 0,86

Color Intensity: 10,01



2012 Vintage: Bibenda 2013 - 2 Grappoli

“Purple edge. A nose expressing tones of plums, potpourri and sweet spices. Fruity and easy to approach.”

2012 Vintage: Vini Buoni d'Italia 2013 - 3 Stelle

“Ripe fruit and intriguing balsamic notes.”



ORGANIC WINE



Salcheto calculates and certifies the Carbon Footprint of its wines, see the company website



The wood based materials of this wines' packaging is sourced from responsibly managed forests