



SALCHETO

TOSCANA

CHIANTI Colli Senesi D.O.C.G. 2014

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

The year 2014 is certainly among one of the most difficult over the last twenty years, especially for important red wines. Imbalanced climatic phenomena were so many and divers to impose an exhausting work and a continuous attention to the vineyard, which resulted in particularly selective selections even for second choice grapes. The result of all those sacrifices is a wine of an impressive color intensity and good structure.

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

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

Production: 80.000 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: 29,20

Ph: 3,57

Total Acidity: 6,42

Phenols: 3814

Color Tonality: 0,83

Color Intensity: 9,78



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