



# SALCHETO

TOSCANA

## CHIANTI Colli Senesi D.O.C.G. 2015

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 2015 vintage offered us grapes with great concentration, with an ideal technical balance to interpret young and ready to drink wines. This Chianti is in fact more than ever, meaty and intense albeit soft and easy to drink.

**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:** Bioplastic

**Bottle:** Toscanella 360gr. (750ml)

**Sizes:** 750ml / 375ml / 1500ml / 3lt / 5lt

**First Vintage:** 1997

**Alcohol:** 13,0

**Dry Extract:** 28,5

**Ph:** 3,71

**Total Acidity:** 5,63

**Phenols:** 3901

**Color Tonality:** 0,88

**Color Intensity:** 9,93

**Residual Sugar:** 1



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