



# SALCHETO

TOSCANA

## NOBILE di Montepulciano D.O.C.G. 2011

From the Sangiovese Prugnolo Gentile vineyards, one bottle per plant, it ferments in wood and ages in large and small oak barrels for 18 months to then refine at least 6 months in the bottle.

The 2011 will be remembered in Salcheto for a true "sun-storm" that hit the grapes skins, disturbing the progression to maturity of the plant. The selections in the vineyard and over triage tables down to the single berries led to low yields but with wines of great vivacity of color and texture. The 2011 is also the year of the transition to indigenous yeasts throughout the production with great satisfaction in terms of elegance and charm of the aromatic range.

**Varietal:** Prugnolo Gentile 100%  
**Vineyards:** "Salcheto" - Montepulciano / 15 ha - 37 acres  
**Production:** 65.000 bottles  
**Maturation:** 18 months, 70% "botte" 30% "tonneaux"  
**Bottle Refinement:** 6 months  
**Drink Through:** 8-10 years  
**Service Temperature:** 18°-20° C. / 64°-68° F.  
**Closure:** Natural Cork  
**Bottle:** Toscanella 360gr. (750ml)  
**Formati:** 750ml / 375ml / 1500ml / 3lt / 5lt / 18lt  
**First Vintage:** 1990

**Alcohol:** 13,5  
**Dry Extract:** 30,20  
**Ph:** 3,63  
**Total Acidity:** 5,68  
**Phenols:** 3890  
**Color Tonality:** 0,88  
**Color Intensity:** 11,60



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