



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

Vinous Antonio Galloni - 90 (2011)

"A powerhouse wine, the 2011 Vino Nobile di Montepulciano hits the palate with an exotic array of smoke, incense, scorched earth, iron and black fruit. This is far from an easygoing 2011, so readers should plan on cellaring the Vino Nobile for another few years. Ferrous, savory notes add complexity to the intense finish. The 2011 is a bit rustic, but also highly attractive"



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