SALCHETO
TOSCANA

NOBILE di Montepulciano D.O.C.G. 2012

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 2012 will be remembered for an early phenomenon of excessive brightness, combined with temperature peaks which were disruptive to the plant, already in June. This complex climate scenario now typical of the decade has required special attention from the management of the canopy, until the green harvests and final pick up, with low yields per hectare once again. Despite the pitfalls, all those cares combined with the incredible talents of our grapes indigenous yeast have led to optimal fermentations, with solid wines and fragrant aromas.

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: 29,88
Ph: 3,59
Total Acidity: 5,71
Phenols: 3845
Color Tonality: 0,89
Color Intensity: 11,45

2011 Vintage:
Vinous Antonio Galloni - 90 points
Gambero Rosso – Two Glasses

"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" Antonio Galloni

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