



SALCHETO

TOSCANA

OBVIUS Rosso di Montepulciano D.O.C. 2013

From the vineyards of "Vino Nobile", but young and made of grapes only. The first selections of our younger Prugnolo Gentile vines (the Sangiovese in Montepulciano), as interpreted through stainless steel fermentation and maturation, for an "all fruit" experience made even more attractive by the fact of using only grapes (no added sulfites, selected yeasts, tannins or whatever else imaginable).

This wine is willing to explore new fields of taste, but in a modern cultural environment, where precision of scents, redox and volatile stability and the overall reliability of the wine over time are essential elements. This was made possible by: a selection of high quality grapes with perfect skins; quickest delicate transportation to cellar and into vats; CO2 based fermenters developed at the winery (100% based on own gas/energy produced); ageing and bottling in total absence of oxygen, also thanks to the technical corks used.

Varietal: Prugnolo Gentile 100%

Vineyards: "Salcheto" -
Montepulciano / 15 ha.

Production: 20.000 bottles

Maturation: 4 months in steel

Bottle Refinement: 6 months

Drink Through: 5-7 years

Service Temperature: 18°-20° C. / 64°-68° F.

Closure: Micro Agglomerated Cork

Bottle: Toscanella 360gr. (750ml)

Sizes: 750ml / 1500ml

First Vintage: 2012

Alcohol: 13,5

Dry Extract: 33,2

Ph: 3,59

Total Acidity: 5,98

Phenols: 4460

Color Tonality: 0,78

Color Intensity: 14,93



2012 Vintage: Antonio Galloni - Vinous - 90 punti

"Another dark, juicy wine, the 2012 Rosso di Montepulciano Obvius fleshes out with surprising depth and volume for an entry-level wine. The fruit is very much on the dark side, but aging in steel maintains quite a bit of freshness. There is no shortage of intensity in the glass. This is a compelling Rosso di Montepulciano from Salcheto."

2012 Vintage: Special Mention L'Espresso Wine Guide 2014



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