



SALCHETO

TOSCANA

OBVIUS ROSATO Unfiltered Toscana Rosato I.G.T. 2016

A blend of the three estates Salcheto, Poggio Piglia and La Bandita, mostly Sangiovese interpreted through fermentation and maturation in steel and unfiltered, 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)

Innovative thus so simple to understand, 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 2016 vintage offers us a classic Sangiovese, with lively tones for this rosé.

Varietal: Sangiovese 90%, Canaiolo, Mammolo, Merlot, Cabernet Franc, Petit Verdot

Vineyards: "Salcheto" - Montepulciano, "Poggio Piglia" - Chiusi, "La Bandita" - Trequanda

Production: 14.000 bottles

Maturation: 3 months in steel

Bottle Refinement: 3 months

Drink Through: 2-3 years

Service Temperature: 14°-16° C. / 58°-64° F.

Closure: Screw Cap

Bottle: Std. Bourgogne 395gr. (750ml)

Sizes: 750ml

First Vintage: 2013

Alcohol: 13,5

Dry Extract: 26,50

Ph: 3,51

Total Acidity: 4,50

Phenols: 890

Color Tonality: 0,71

Color Intensity: 2,65

Residual Sugar: 1,30



2013 Vintage: Wine Spectator 90/100

"A hint of reduction gives way to smoky cherry, berry and saline flavors. This is rich, but also fresh and bone-dry. Offers fine balance and a long, minerally finish". Bruce Sanderson



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