



SALCHETO

TOSCANA

OBVIUS Rosso di Toscana I.G.T. 2016

An important wine, but young and made of grapes only. The first selections of our “en gobelet” vines of Trequanda, 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)

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 a rather classic Sangiovese, once again very soft and elegant.

Varietal: Sangiovese 100%
Vineyards: “La Bandita” of Trequanda / 11 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: Screwcap
Bottle: Std. Bourgogne 395gr. (750ml)
Sizes: 750ml
First Vintage: 2012

Alcohol: 13
Dry Extract: 31,20
Ph: 3,80
Total Acidity: 4,91
Phenols: 3529
Color Tonality: 0,75
Color Intensity: 7,70
Residual Sugar: 1,3

2013 Vintage: 90 points Wine Spectator / Slow Wine Mention

2012 Vintage: Antonio Galloni Vinous - 90 points

“A rich, fruity style, this red boasts black cherry, blackberry and spice flavors. Open and accessible, with a hint of tobacco on the 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