



SALCHETO

TOSCANA

RISERVA Nobile di Montepulciano D.O.C.G. 2011

Vinified through the ancient "Governo Toscano" method with Sangiovese Prugnolo Gentile grapes slightly over-ripe by drying, it ages for 24 months in barrels, large and small, and then refines at least 12 months in glass.

The 2011 vintage is remembered among the difficult ones, its pitfalls mainly came from the now frequent light and heat "storms" that beset the skins and grapes maturation in general. Careful work in the vineyard and a careful selection of grapes have instead allowed to enhance the vibrancy of color, the texture and fullness of years like this. Those traits were then multiplied by this wine's special process of second fermentation through slightly wilted reshuffled grapes.

Varietal: Prugnolo Gentile 95%, Colorino 5%
Vineyards: "Salcheto" - Montepulciano / 15 ha - 37 acres
Production: 16.000 bottles
Maturation: 24 months, 70% "botte" 30% "tonneaux"
Bottle Refinement: 12 months
Drink Through: 10-12 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Natural Cork
Bottle: Toscanella 360gr. (750ml)
Sizes: 750ml / 1500ml
First Vintage: 2010

Alcohol: 13,5
Dry Extract: 29,95
Ph: 3,58
Total Acidity: 5,11
Phenols: 4120
Color Tonality: 0,88
Color Intensity: 9,91
Residual Sugar: 2,9



Vinous Antonio Galloni - 93/100 punti Gilbert et Gaillard - 92/100 punti

"Salcheto's 2011 Vino Nobile di Montepulciano Riserva is pliant and expressive in the glass, with tons of the richness and volume that is so typical of the year. Dark red cherry, spice, leather, smoke and licorice wrap around the palate." 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