



# SALCHETO

TOSCANA

## ROSSO di Montepulciano D.O.C. 2014

Produced with grapes from the youngest vineyards of the Montepulciano estate, as well as with dedicated first selections, it matures in stainless steel vats only.

The year 2014 is certainly among one of the most difficult over the last twenty years, especially for important red wines. Imbalanced climatic phenomena were so many and divers to impose an exhausting work and a continuous attention to the vineyard, which resulted in particularly restrictive selections even for second choice grapes. On the triage tables this hard work continued maniacally as always and the pressure-based fermenters (100% based on own gas/energy produced) has helped enhance this fruit-wine that ripens in steel only.

**Varietal:** Sangiovese 85%, Canaiolo (8%), Merlot (7%)

**Vineyard:** "Salcheto" - Montepulciano / 5 ha. - 12 acres

**Production:** 32.000 bottles

**Maturation:** 4 months in steel

**Bottle Refinement:** 3 months

**Drink Througha:** 3-5 years

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

**Closure:** Micro Agglomerated Cork

**Bottle:** Toscanella 360gr. (750ml)

**Sizes:** 750ml / 375ml

**First Vintage:** 1992

**Alcohol:** 13,0

**Dry Extract:** 29,85

**Ph:** 3,51

**Total Acidity:** 6,52

**Phenols:** 3745

**Color Tonality:** 0,83

**Color Intensity:** 10,12



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