



# SALCHETO

TOSCANA

## ROSSO di Montepulciano D.O.C. 2016

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 2016 offered us a classic Sangiovese, based on the elegance and easy to drinkability.

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

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

**Production:** 38.000 bottles

**Maturation:** 4 months in steel

**Bottle Refinement:** 3 months

**Drink Through:** 3-5 years

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

**Closure:** Bioplastic

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

**Sizes:** 750ml / 375ml

**First Vintage:** 1992

**Alcohol:** 13,0

**Dry Extract:** 26,54

**Ph:** 3,60

**Total Acidity:** 5,766

**Phenols:** 3280

**Color Tonality:** 0,83

**Color Intensity:** 7,03

**Residual Sugar:** 1,30



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