



SALCHETO

TOSCANA

CHIANTI Colli Senesi D.O.C.G. 2012

An easy drinking, everyday wine composed of Sangiovese (80%), Canaiolo and Mammolo. Part of this wine is matured in 300 – liter American oak “tonneaux”.

Although 2012 vintage is marked, again, by peaks of temperature and light intensity capable to undermine the balance of the vine and the proper ripening of the fruit, already from the month of June. Again, the focus is on the selection of the beans on the triage tables but vines also demonstrates an impressive ability to adapt to this new and difficult climate framework. The result is in fact a wine incredibly intense in color and with good structure, as a result of an acceleration in the final stages of maturation.

Varietal: Sangiovese 85%, Canaiolo (8%), Mammolo (7%)

Vineyard: “Poggio Piglia” – Chiusi / 9ha.

Production: 64.000 bottiglie

Maturation: 4 months, , 30% in “tonneaux”

Bottle Refinement: 3 months,

Drink Through: 2-3 years

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

Closure: Micro Agglomerated Cork

Bottle: Toscanella 360gr. (750ml)

Sizes: 750ml / 375ml / 1500ml

First Vintage: 1997

Alcohol: 13,0

Dry Extract: 28,20

Ph: 3,59

Total Acidity: 6,58

Phenols: 3704

Color Tonality: 0,81

Color Intensity: 9,70



Bibenda 2013 - 2 Grappoli

“Purple edge. A nose expressing tones of plums, potpourri and sweet spices. Fruity and easy to approach.”

Vini Buoni d’Italia 2013 - 3 Stelle

“Ripe fruit and intriguing balsamic notes.”



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