



SALCHETO

TOSCANA

NOBILE di Montepulciano D.O.C.G. 2010

From the Sangiovese Prugnolo Gentile vineyards, one bottle per plant, it ferments in wood and ages in large and small oak barrels for 18 months to then refine at least 6 months in the bottle.

2010 was an incredible vintage. After a difficult and "extended" winter, and a spring with a complicated health pressures on the plant, the evolution was a positive recovery following a subpar blossoming. However, a fresh and cloudy September seemed to have compromised the phenolic concentration, but finished with a magnificent outburst in the last days of the month, expressing power and elegance in this Vino Nobile.

Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 15 ha - 37 acres
Production: 65.000 bottles
Maturation: 18 months, 70% "botte" 30% "tonneaux"
Bottle Refinement: 6 months
Drink Through: 8-10 years
Service Temperature: 18°-20° C. / 64°-68° F.
Closure: Natural Cork
Bottle: Toscanella 360gr. (750ml)
Formati: 750ml / 375ml / 1500ml / 3lt / 5lt / 18lt
First Vintage: 1990

Alcohol: 13,5
Dry Extract: 31,62
Ph: 3,79
Total Acidity: 4,88
Phenols: 4250
Color Tonality: 0,85
Color Intensity: 11,77



Gambero Rosso - Tre Bicchieri

"Three Glasses conquest by Nobile '10, thanks to a bouquet full of life, penetrating, made of fresh herbs such as thyme and sage, bilberries, red currants, on a vibrating body, firm, juicy, with an inviting and extended final."



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