



# SALCHETO

TOSCANA

## NOBILE di Montepulciano D.O.C.G. 2016

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.

2016 was a kind of "old school" vintage: a regular season, slightly late maturation and a season finale with some rain. The result is a more elegant Sangiovese than ever which enhances its earthy and spicy tones.

**Varietal:** Prugnolo Gentile 100%  
**Vineyards:** "Salcheto" - Montepulciano / 15 ha - 37 acres  
**Production:** 130.000 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:** 29,80  
**Ph:** 3,54  
**Total Acidity:** 5,71  
**Phenols:** 3745  
**Color Tonality:** 0,81  
**Color Intensity:** 7,80  
**Residual Sugar:** 1,31



## Gambero Rosso - Three Glasses; Wine Spectator - 92 points

A rich, round red, sporting cherry, plum, earth and mineral flavors, backed by a vibrant structure. The tannins are assertive, yet folded into the overall body and texture. Shows fine length and harmony. Best from 2021 through 2033. Bruce Sanderson



ORGANIC WINE



The winery integrated sustainability management is certified



Wood materials are from responsible sources