



SALCHETO

TOSCANA

NOBILE di Montepulciano D.O.C.G. 2017

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.

2017 was more than ever an hot and dry year and its wines are full-bodied but soft. The alcoholic gradations are sustained but without lack of balance and drinkability also thanks to Salcheto's pedoclimate, capable of providing freshness to the wines with its clay soils and the strong temperature ranges.

Varietal: Prugnolo Gentile 100%
Vineyards: "Salcheto" - Montepulciano / 15 ha - 37 acres
Production: 160.000 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: 30,12
Ph: 3,58
Total Acidity: 5,14
Phenols: 4465
Color Tonality: 0,88
Color Intensity: 7,90
Residual Sugar: 1,19



2016 vintage:

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